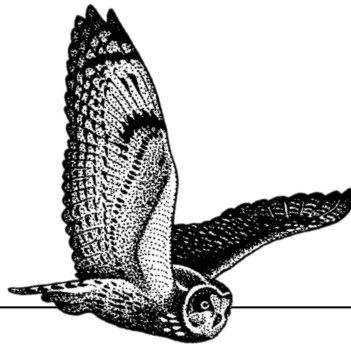


ATYPICAL '25 SHIRAZ BAROSSA VALLEY



THE FRUIT

50% of this fruit comes off of G & H block here on our Estate, that we have grown organically since 2013 and biodynamically since 2017. The remaining 50% comes from a single vineyard in Gomersal, on the western ridge of the Barossa.

WINEMAKING

A small amount of whole bunch & fermented in both small & medium sized open fermenters using wild yeast. A combination of hand plunging and pump overs allowed for gentle extraction of colour, flavour and tannins. After 11 days on skins the wine was pressed and put to medium and large French oak for 11 months. The wine was blended and bottled with no fining.

THE WINE

Vibrant purple colour, this wine has loads of blueberry and black olive character on the nose. The whole bunch component gives a dried herb character to the wine and adds freshness to the palate. It is particularly generous in red and dark fruit thanks to the warm and dry growing season of 2025, making it a great drink on its own, but can also pair well with red meat dishes.

STORY BEHIND THE LABEL

The owl connects to our property, where we have regular Tawny Frogmouth visitors, especially in and around our G and H Shiraz blocks. The upside-down house symbolises the fact that this is our entry level, 'house' Shiraz, but flipped on its head. Lighter, fresher and a drink now style that is an attempt at writing a new chapter in the Barossa Shiraz history book.



Grapegrower: Sam Pfeiffer

Winemaker: Michael Corbett

Alcohol: 13.4%

pH: 3.59

T.A.: 5.89 g/l

**Ready to drink now or cellar for
5 to 10 years.**