

 *Albert Shiraz*

Grapes for our top shiraz, 'Albert', are sourced from two small vineyards of low yielding unirrigated vines aged between 45 and 90 years.

This wine is the namesake of my grandfather – a man that I greatly respect for his tireless hard work and commitment.

Albert is produced from two small vineyards of low yielding unirrigated vines aged between 45 and 90 years of age in Gommersal and Ebenezer, Barossa Valley.

During fermentation, portions of the juice are taken off daily to ferment in the new French oak barrels used to mature the resultant wine. After 12 hours, this juice is returned to the ferment and replaced by fresh ferment. We believe that this process allows better integration of the new oak with the wine.

At the conclusion of ferment the wine is put to hogsheads, 30% of which are new tight grained French oak. After around 18 months the barrels are classified and the wine is blended. It is then returned to oak for a further 6 months to fully integrate before reblending and bottling.

The very deep colour reflects the intensity of the wine. Smokey notes complement the rich black fruits and tarry cassis aromas. The palate is medium to full bodied with an elegant structure and round opulent flavours of ripe blackberries and plums. The finish is long and luscious with well balanced tannin, acidity and alcohol, enabling the wine to age gracefully for up to 10 years.

Technical Data

Blend : Very old vine Barossa Shiraz

pH : 3.56

TA : 6.36 g/L

Alc : 14.6% alc/vol

