



Farm Hand One Of A Kind Premium Shiraz 2018

Grape Variety: 100% Shiraz
Region: McLaren Vale
Winemaker: Corey Ryan
Closure: Cork
Alcohol: 14.4%

Summary: A premium Shiraz from one of Australia's most lauded and loved regions – McLaren Vale. Winemaker Corey Ryan has made an organic Shiraz with 70% fruit sourced from the alluvial soils of McLaren Flats and 30% from Tatchilla that is known for its red, loamy soil. Hard to find premium organic Shiraz is hard to come by but this is a top shelf rendition

Vineyards: Sourced from 15 year old vineyards in the McLaren Vale from vineyards that see no herbicides or pesticides - the result is pure Shiraz fruit that sees just a small amount of irrigation.

Winemaking: Sourced from low yielding organic Shiraz vines primarily in McLaren flats (a cooler part of the Vale). After fermentation consigned to barrel for 6 months in 20% new French oak and the rest in older large format barrels. Quality fruit handled well like this will ensure comfortable cellaring for 5-10 years.

2018 Vintage: Vintage 2018 will be remembered for one of excellent quality. The abundant rainfall towards the end of 2017 meant healthy vines but a dry start to 2018 ensured vines were disease free. Summer and Autumn were dry but those who struggled used irrigation to cover the shortfall. Summer temperatures were warm with cool nights meaning an even fruit set and superb conditions at picking time.

Tasting Note: Classic and distinct nose that typifies the McLaren Vale – a wondrous swathe of red and dark fruits with hints of chocolate and mocha. Delicious Shiraz palate in full flight with layers off dark fruit concentration, great weight and texture, a hint of complexing oak and a long, robust finish. Pair it with a sirloin steak.

