

Take it to the Grave

Take It To The Grave Shiraz 2018

Region: 80% Langhorne Creek, 20% Barossa Valley
Grape Variety: 100% Shiraz
Winemaker: Corey Ryan
Alcohol: 14.5%



Summary: Take it to the Grave is a joint venture between Nicholas Crampton and South Australian winemaker Corey Ryan created to deliver interesting and rewarding wines whilst challenging a few established rules and preconceptions. The Take it to the Grave Shiraz takes on the mysteries and individual personalities of old-vine vineyards.

Vineyards: Sourced from a selection of mature, dry-grown vineyards in Langhorne Creek managed by Jim Zerella (delivering intensity, length and structure) and blended with a parcel of Barossa Valley Shiraz from Light Pass and the eastern slopes that provided opulent fruit depth.

Winemaking: The fruit is partially hand-harvested before de-stemming and cool fermentation in small two tonne open fermenters with regular hand plunging. Matured in seasoned French oak (20% new French) for six months before bottling with minimal filtration and sulphur addition.

2018 Vintage: the winter of 2017 was very mild and without any rain at all until the month of June with soils replenished for the pending growing season. The mild conditions continued through Spring and Summer with very little rain but also without significant heat periods. The ripening was even throughout most of the South Australia delivering very high quality with bright fruit flavours and good natural acidity.

Tasting Note: Brightly coloured purple rim with dense and dark body. This is full-bodied and very aromatic showing purple berry fruits, dark chocolate and cooling spices. The fruit has weight and evenness whilst the fine tannins and integrated acidity drive persistence to the length.