



2020 "Pedro" Barossa Valley GSM No Added Preservatives

Grape Variety: 45% Grenache, 30% Shiraz, 25% Mataro
Region: 100% Barossa Valley
Winemaker: Nicholas Crampton and Aaron Woods
Closure: Screwcap
Alcohol: 14%

Summary: For a small winemaker, Woods Crampton has achieved a lot in a small amount of time. Part of the Barossa new wave, Woods Crampton make contemporary wines, balancing character, complexity and freshness, a world away from the fruit bombs of the past. The Woods Crampton coloured range is a collection of contemporary and thought provoking blends that place drinkability as the highest ambition.

Winemaking: Chilled overnight before a cold soak for five days at eight degrees. Fermented in small open fermenters with twenty percent whole bunch. The fruit was allowed to rise to natural temperature and begin wild fermentation without any additions or sulphur. Pressed to tank and matured without the influence of oak. Bottled without fining, ultra loose filtration and no sulphur addition. Less than 8ppm total Sulphur post bottling.

2020 Vintage: It will be remembered for high quality across the Barossa in 2020 but yields were down. This was in part due to temperamental spring weather and a hot, dry summer. Although the yields were affected by the heatwave of December and January, prudent growers managed this well with careful irrigation and maintaining soil moisture. The resulting fruit, (though less of it) was concentrated and exceptional.

Tasting Note: Pedro was inspired by the light and bright "lunchtime" wines found in bistro's throughout the Rhone Valley. Surprisingly dark in colour with the wild expression only no sulphur wines can give – all lifted red fruits, hints of forest undergrowth and exotic spice. The palate is again surprisingly rich and full with vibrant naturally sweet flavours exploding in the mouth supplemented by a satisfying whole bunch grip and fresh acidity. Drinking brilliantly now or for the next couple of years.

