



## Farm Hand Shiraz 2020

<b>Grape Variety:</b>	<b>100% Shiraz</b>
<b>Region:</b>	<b>Monash Valley, South Australia</b>
<b>Winemaker:</b>	<b>Con-Greg Grigoriou</b>
<b>Closure:</b>	<b>Screwcap</b>
<b>Alcohol:</b>	<b>14.5%</b>

**Summary:** The Farm Hand wines are grown by the Grigoriou family, fourth generation wine growers, from almost one hundred acres of Organic Vineyards in the Monash Valley of South Australia.

**Vineyards:** The moderate, dry climate with very low rainfall during autumn and fertile soils is perfect suited to Organic Viticulture. The well-established vines (up to thirty years of age) are planted widely apart for airflow to minimise disease pressure and minimal drip irrigation ensures low yielding fruit with rich flavours and varietal expressiveness

**Winemaking:** Fully de-stemmed before fermentation in a mix of open and closed tanks. The wine was primarily vinified without the influence of oak for maximum fruit expression before blending with a component aged in three and four-year-old French oak.

**2020 Vintage:** 2020 had its challenges with a dry start and only a small portion of rain and with much of the country suffering drought conditions. The warm dry spell continued in December with some extreme hot temperature days recorded. Thankfully due to one of the coolest January's on record the vines were able to re-address the balance. It was a late ripening year and yields were down but despite the challenges it will be another excellent vintage across South Australia.

**Tasting Note:** The nose is ripe-fruited and inviting, displaying fresh and forward red-berried fruit, plums and sweet spice with a hint of savoury oak. The palate is nicely medium bodied and approachable with dark berry and cassis flavours underpinned by soft, approachable tannins. Great with a Beef Bourignon.

