



## 2018 Farm Hand Shiraz

<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>13%</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.

**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:** The nose is inviting and ripely fruited, all bright red-berried fruit, plums and sweet spice with a hint of savoury oak. The palate medium bodied and approachable with a dark berry and cassis flavours framed by soft tannins.

