



## 2016 "Moculta" Eden Valley Shiraz

**Grape Variety:** 100% Shiraz

**Region:** 100% Eden Valley

**Winemaker:** Nicholas Crampton and Aaron Woods

**Closure:** Screwcap

**Alcohol:** 14.5%



**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.

**Winemaking:** Sourced from a single low yielding, 65 year old vineyard owned by Simon Cowham near Moculta on the Angaston – Moculta road in the Northern Eden Valley. Following a overnight chill and cold soak for five days, fermentation was a cool twenty five degrees in small open one tonne fermenters with fifteen percent whole bunch and twice daily hand plunging. Matured in small and large format French oak barrels, forty percent new for eighteen months. Bottled without fining and with minimal filtration.

**2016 Vintage:** An outstanding vintage, possibly the most conventionally perfect in the Barossa Valley in a decade – despite a number of hot contenders. Excellent, balanced and consistent conditions – warm but not too warm, dry but not too dry, crucially cool Autumn nights – have created intensely flavoured and brilliantly balanced fruit with excellent freshness.

**Tasting Note:** The nose is deep and inviting, offering a glimpse of the classic violet / perfumed lift of cooler climate Shiraz. The palate is supple and beautifully fruited with dark berry, boysenberry and spice matched to silky tannins and very subtle oak before a long and bright finish. Surprisingly enjoyable now, this wine is showing glimpses of its potential and has a drinking window of two to fifteen years **2000 bottles made**