



## Woods Crampton 2018 Preservative Free Barossa Valley Shiraz



**Grape Variety:** 96% Shiraz, 4% Bonvedro  
**Region:** 88% Barossa Valley, 12% Eden 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.

**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 FS02 post bottling.

**2018 Vintage:** The quality of this highly successful season was started with excellent winter rains ensuring high soil moisture levels. Summer was warm but not excessively hot with few heat spikes. Late ripening conditions were beautifully cool allowing for long slow development and perfect balance.

**Tasting Note:** The nose is bright and delightfully wild with aromas of dark berries, ripe blood plums and exotic spice. The palate is supple and fruit driven with a mouth-filling burst of spicy, dark berry fruit flavours wrapped in fine tannins before a bright, lifted finish given definition by whole bunch derived grip.