

bumblebee!

Bumblebee Shiraz 2019

Grape Variety: 95% Shiraz, 5% Grenache
Region: Monash Valley, South Australia
Winemaker: Con-Greg Grigoriou
Closure: Screwcap
Alcohol: 14.5%



Summary: Bumblebee encapsulates all that a healthy partnership with the environment can be – a harmony with nature through organic, sustainable and vegan friendly practices that allow all to flourish – the vines, the plants and the animals. The Bumblebee wines have been created by Con-Greg Grigoriou and Corey Ryan to be classically and varietally expressive styles that are approachable and well balanced.

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.

Vintage 2019: 2019 may prove to be the start of an on-going trend – a vintage challenged by low rain, poor flowering, high heat and eventually small yields. The quality of the fruit is not in doubt but there was so little of it...

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 is medium bodied and approachable with dark berry and cassis flavours framed by soft tannins.