



Theory of Evolution Shiraz 2018

Grape Variety:	100% Shiraz
Region:	100% Langhorne Creek
Winemaker:	Corey Ryan
Closure:	Screwcap
Alcohol:	14.5%



Summary: Inspired by humankind's evolution through thousands of years, The Theory of Evolution Wines embody the inevitable journey of wine lovers to enjoying the world's classic great varieties. Winemaker Corey Ryan has crafted each varietally expressive and well-balanced wine from established low yielding vineyards to deliver quality and value that will appeal to all wine drinkers.

Vineyards: Sourced from established vineyards in the Langhorne Creek region in South Australia. The sheltered aspect and consistent temperatures combine to ensure the retention of natural acidity in the elegant fruit harvested.

Winemaking: Picked partially by hand. The fruit is hand-harvested and vineyard sorted before de-stemming and a traditional vinification in small two and three tonne open fermenters with regular hand plunging before partial maturation in three hundred litre American oak barrels for six months.

Vintage 2018: 2018 was a solid vintage in Langhorne Creek with a dryer and warmer summer following steady winter rains. A number of heatwaves across South Australia meant temperatures were higher but Langhorne Creek vines hardly suffered due to cool, coastal breezes. The resultant fruit was bright with good acidity.

Tasting Note: A classic South Australian Shiraz with good intensity of flavour and with a strong evolution ahead of it. Trademark dark fruits with a hint of mint and oak. The palate delivers a swathe of dense and dark fruited intensity with hints of chocolate and anise. Its long and lithe with a good concentration on the finish.