

pacha mama

shiraz 2020



Grapes: 100% Shiraz.

Geographical Indication: Heathcote, Victoria

The Vineyard: Our fruit is sourced from carefully selected vineyard sites that sit along the side of the Mount Camel Ridge on the ancient red volcanic soils. Geologists say the soils are over 500 million years old and it's these soils that are renowned for producing rich and complex shiraz. We strive to harness the power often found in Heathcote Shiraz to create a wine of elegance and balance.

The Season: There was a lot working against us in 2020, with continuing draught allied with several days over 35°C. Luckily, Heathcote was spared from the devastating impacts of the bush fires that wiped out entire crops across in Vic and NSW. The hot and dry season resulted in low yields, highly concentrated fruit which required a gentle touch and attention to detail in the winery.

Winemaking: Selective machine harvested in the cool of the morning. The fruit was transported to the winery and immediately destemmed into open top fermenters. Some parcels were fermented wild whilst the others were inoculated with cultivated yeast strains. Post ferment the wine was pressed and racked to French oak for malolactic fermentation and maturation. Each parcel was kept separate until blending to build layers and complexity into the wine.

Maturation: 9 months in 25% new French oak barriques and the remainder in 2-6 year old French oak barriques.

Filtration: Crossflow

Bottling Date: 12/2/21

Analysis: Alcohol 14.7% Acid 6.18g/L pH 3.45 Sugar 0.57g/L