

Distant Light Shiraz Grenache 2020

Barossa, McLaren Vale

The Distant Light is what keeps many of us moving forward. It is the faint, twinkling lights of a harbour, gently beckoning home weary fishermen after time at sea. It is the comforting glow of a wood fire burning post a long, winter's walk. It is the dazzling, azure blue of the ocean, glimpsed through gullies after a long drive to the coast. It is the streak of light on the horizon, viewed from a hilltop vineyard, ushering in a new dawn.

Vintage Conditions

2020 vintage conditions were perfect in many ways. A warm, dry early season gave way to a mild, sometimes cool, February and March which allowed for ripening at a very relaxed pace. Small yields across all regions concentrated the fruit flavours while the dry conditions led to low disease pressures.

Viticulture

A detailed, complex tapestry of vineyards comprising young and old, trellised and bush-vine, their common thread being vibrant, energetic fruit that is concentrated but balanced. The Shiraz components come from Joel Mattschoss' Shiraz on Mengler's Hill and 2 blocks of Andy Kalleske's blocks in Koonunga/Ebenezer. All are trellised, 2 spur pruned, Joel's cane pruned. The Grenache comes from Sue Trott's Home Block in Blewitt Springs and Bernard Smart's vineyard in Clarendon. The former bush vine on sand and the latter bush vine of clay loams with quartz and ironstone.

Winemaking

Though the winemaking was hugely detailed, the aim was to create something seamless. All fruit was hand-picked and wild fermented with varying percentage of whole bunch and a generally gentle extraction process. Ageing in a mix of concrete and larger French oak. No fining or filtration.

Tasting

An intoxicating, ethereal nose of sweet, spicy black cherry, cassis and balsam. The palate unravels its silky, textural beauty over the palate. Draped with wild strawberry, north African spice, autumnal wood smoke and hints of smoky, grilled meats, it displays an elegant persistence.

Blend: 51% Barossa Shiraz, 49% McLaren Vale Grenache

Alcohol: 14.5% Total Acidity: 5.7 g/l

pH: 3.5

Residual Sugar: 1 g/l

SO2: 71mg/l

Fining: None Vegan: Yes









