





The Quickening Shiraz 2019

Barossa

As life-forces stir, a connection is born and a personality created. The Quickening celebrates the vivifying power of nature. This is the Barossa reimagined. An exuberant outpouring of energy, captured within a sculptured framework that reflects the rugged yet beautiful landscape of its conception.

Vintage Conditions

Right across South Australia, the 2019 vintage will be remembered as a very challenging one. Very dry conditions persisted throughout the growing season while some areas also had to contend with frost, hail and wind – all of which reduced the crop but helped increase concentration and quality. Our rosé was hand-picked in mid-February, before the extreme heat in early March, thus retaining the vibrant red fruits that we sought.

Viticulture

Joel Mattschoss' Eden Valley vineyard provides the majority of the fruit. This spectacular vineyard is planted on some of the most difficult, meagre soils of any we have seen. Littered with boulders composed of ironstone and pink quartz, it is a truly challenging site. Vineyards are trellised, cordon trained and spur pruned.

Winemaking

The 3 component parts of this wine are made in a similarly low intervention manner. Hand picking, a percentage of whole bunches and wild ferments all play their role in ensuring that this wine is full of energy and life. Aged in French oak for 8 months prior to bottling.

Tasting

A deliciously vibrant style of Barossa Shiraz with succulent raspberry and blackcurrant fruit, hints of spice and elegant, glossy texture.

Alcohol: 14.5% Total Acidity: 5.8 g/l pH: 3.62 Residual Sugar: 1 g/l SO2: 65 mg/l Fining: None Vegan: Yes Vegetarian: Yes







