



The Quickening Shiraz 2020

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

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

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

This wine is all about great fruit, picked at the right time. Frequent vineyard walks determines exactly the right time, the fruit full of energy. Wild fermented, using some whole bunch inclusion play their role in ensuring that this wine is full of bright, fleshy fruit with great texture and spice. 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: 6.17 g/l

pH: 3.62

Residual Sugar: 1 g/l

SO2: 66 mg/l Fining: None Vegan: Yes Vegetarian: Yes











BOTTLE Nº 2557 OF 2740