



## The Opportunist Shiraz 2021

### Langhorne Creek

We've all got a mate who, despite the calamities befalling everyone else, always lands with his bum in the butter. When everyone else sees doom and gloom, The Opportunist sees blue skies and sunshine. Love him or hate him, The Opportunist always comes out on top.

#### Vintage Conditions

Rare is the vintage that combines good yields and high quality but 2021 was just that. A remarkable vintage in that it was once again pandemic affected but that it was measured and mild with none of the heat spikes or drought conditions of recent years. With good levels of winter rains filling soil profiles, the mild weather with intermittent rains throughout the growing and ripening season ensured that fruit ripened over a long period of time and the vintage was one of the longest in recent history. The results are spectacular, healthy fruit, moderate sugars and complex flavours, have resulted in wines of beautiful balance, fragrance and varietal typicity.

#### Viticulture

Produced from fruit grown on properties owned by Langhorne Creek stalwarts, Brett Cleggett and George Borrett. Vines are 25 years old, VSP/ spur pruned, on red brown sandy loams with clay base, some quartz and limestone. Whole berries retained to preserve fruit quality and maximise fruit expression.

#### Winemaking

As for all of our wines, the fruit for the Opportunist is picked on the way up to ripeness rather than on the way down. This way we achieve freshness and energy but not at the expense of flavour. We retain as many whole berries as possible to increase vibrancy and succulence. Winemaking is simple and is followed by 8 months on oak to increase texture and varietal expression.

#### Tasting

An aromatic bouquet of ripe fruits, cherries and blackcurrants, with notes of freshly ground coffee, dark chocolate, peppermint, liquorice and subtle pepper. Thick and smooth with good balanced fruit weight.

**Alcohol:** 14.5%

**Total Acidity:** 5.73 g/l

**pH:** 3.73

**Residual Sugar:** <2 g/l

**SO2:** 64 mg/l

