



The Wild Ones Shiraz Cabernet 2020

South Australia

Parading out in all their glory, the Wild Ones are a sight to behold. Elegant, refined and a little mischievous. Beautiful wines, larger than life characters all in one gregarious package.

Vintage Conditions

2020 vintage conditions in 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. Sadly, the season will also be remembered for the devastating bushfires that preceded it and the unprecedented global Covid pandemic that struck right in the middle of vintage. A remarkable season in many ways and one that we hope will be remembered for all the right reasons when you taste the wines.

Winemaking

The fruit for the Wild Ones 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

A rich, well balanced example of this classic blend. Lush black fruits coupled with touches of wood spice, liquorice and cassis follow through to a delicious, velvety finish. This wine is consistently good from vintage to vintage.

Blend: 70% Shiraz, 30% Cabernet Sauvignon

Alcohol: 14.5%

pH: 3.52

TA: 5.96g/l

SO2: 77mg/l

Vegan: Yes

Vegetarian: Yes

