

# The Opportunist Shiraz 2019

## 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**

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.

#### **Viticulture**

As we like to pick 'on the way up' our season began quickly with several varieties ripening at once but then progressed nicely, with the ability to pick when it suited given the settled weather.

#### Winemaking

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**: 5.82 g/l

**pH**: 3.65

Residual Sugar: <2 g/l

**SO2**: 72 mg/l

Vegan: Yes Vegetarian: Yes











