



DAIRY BLOCK SHIRAZ

ADELAIDE HILLS | 2017



Just one block of low-yielding Shiraz vines was selected for this vintage of the Dairy Block, which grows next to the cellar door and enjoys the afternoon sun until late in the day. Bunches were hand-picked and gently pressed in order to retain vibrancy of the natural berry flavours. The wine was aged for 18 months in a combination of 30% new and 70% old French oak barrels. This is a medium-bodied cool climate Shiraz with concentrated white pepper spice, plum and cherries, cedar oak and velvety soft tannins.

Medium to deep red/purple hue with a vegetal, herbal, slightly bunched bouquet. The wine is fruit-sweet and lush, smooth and supple in texture, the drinkability and balance are excellent. It has definite foresty, bunched overtones on the palate as well, adding an extra layer of interest.

HUON HOOKE,
THE REAL REVIEW
MAY 2019

'Demonstrates how much power and depth a 14% alcohol wine can achieve in great vintages such as '17. It has spicy notes and tannins stitched into the red and black cherry fabric of its medium-bodied palate, 18 months maturation in French barriques (30% new) completing the picture.'

JAMES HALLIDAY
AUSTRALIAN WINE COMPANION 2020

95 points Gold (2017 VINTAGE)
Halliday Wine Companion 2020

91 points (2017 VINTAGE)
Huon Hooke, The Real Review

95 points Gold (2016 VINTAGE)
Halliday Wine Companion 2019
Halliday Wine Companion 2018

4 Stars (2016 VINTAGE)
Winestate Magazine

94 points (2016 VINTAGE)
Campbell Mattinson, The Wine Front

