

# KOOMILYA

*"These wines have strength, intensity, and glorious grape tannins, which wind the palate together, almost like a double helix. The complex structure pulls you straight through. They illustrate what I'm hoping modern McLaren Vale wine will be, which harks back to a tradition of what it looked like in the 1960s, without all the artifice of winemaking. Above all, these wines look and taste, Koomilya". -Stephen Pannell*

## 2019 DC BLOCK SHIRAZ

**PLACE:** At the end of Amery Rd sits a beautiful 32 Hectare property, established in the mid to late 19th Century. The vineyards are surrounded by native bush, an important factor in moderating the climate. Home to an ancient soil type and a micro-climate that gives this property a unique geological and viticultural foot print.

**VINTAGE:** A winemaker's vintage with every scrap of experience tested and measured. Lower than average winter rainfall set up for a dry growing season resulting in dramatically reduced yields. In low yield acidity is generally good setting the resulting wines up for stability and long lives.



**VITICULTURE and WINEMAKING:** A single block Shiraz from 47-year-old vines grown on ancient, dark-grey, slaty siltstone laminated with ironstone facing South East at an altitude of 108m. The DC Block is named for Don Cant, the previous owner, and was the first single block wine released from the vineyard.

Hand harvested on the 28th of February, crushed to an open top fermenter, gently pressed after spontaneous fermentation and just 12 days on skins. Settled in tank for 10 days before being sent to French oak puncheons, 20% new - mostly third use, for malolactic fermentation and maturation. Racked once and sent to 2300L vat for the final three months of maturation. Bottled, unfinned on the 28th of July, 3080 bottles produced.

**FLAVOUR PROFILE:** Explosive dark fruits, the most immediately expressive of the three wines: Summer strawberry, mulberry, pomegranate, fennel fronds, freshly polished boots, passata, dusty roads and sunlight under a blue gum. Instantly transports you to the place it was grown.

**STRUCTURE & TEXTURE:** The commander of the group with an immediate punch of fruit followed by pronounced tannins offering a substantial mouthfeel leaving no corner untouched. The spice sets it apart: nutmeg, cinnamon, clove and roasted coffee. You know when DC is in the room.

**WINE ANALYSIS:** Alcohol 14% | pH 3.49 | Total acidity 6.4

**CELLARING:** Try one today and then one every five years for the next 25 years.