

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 GT 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 31-year-old vines grafted on Gewurztraminer planted in 1974 by Jill and Don Cant, the previous owners. Grown on ancient, dark grey slaty siltstone laminated with ironstone facing South at an altitude of 116m. GT stands for grafted or Gewurztraminer, take your pick.

Hand harvested on the 24th of February, a week earlier than the 2018, crushed with 23% left as whole bunches, and gently pressed after spontaneous fermentation and 13 days on skins. Settled in tank for 10 days, racked off yeast lees and sent to French oak puncheons, 20% new, for malolactic fermentation and short maturation. Racked once in December 2019 before extended maturation in French Oak Puncheons. Bottled, unfinned on the 28th of July 2020, 3250 bottles produced.

FLAVOUR PROFILE: An aroma avalanche that seems to have no end starting with all the black fruits and violets moving through lighter notes of bergamot, sandalwood and petrichor and going on to offer smoked brazil nut, cumin, cardamon and charcuterie. The nose is lively and seductive and offers a different vantage point with each raise of the glass.

STRUCTURE & TEXTURE: The dark perfume is there on the palate but is restrained and respectful as though it knows you are on the start of a long journey and doesn't want to reveal everything with the first sip. The shape is interesting; an upside-down tear drop that glides through the back and gently tapers through the finish. The tannins are papery fine and dry with delicate flavours that seem to float right at the back. A wine that builds tension and commands attention.

WINE ANALYSIS: Alcohol 13.5% | pH 3.46 | Total acidity 6.4

CELLARING: Set up for a long life, cellar with confidence.