

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"

Steve Pannell

PLACE

At the end of Amery Rd sits a beautiful 80 acre property, established in the late 19th Century. The vineyards are surrounded by native bush land and are nestled in the forest, an important factor in moderating the climate. Home to three different soil types and a micro-climate that gives this property a unique geological and viticultural foot print.



VITICULTURE & WINEMAKING

The classic Australian blend: 80% Cabernet Sauvignon off our 70 yr old CP block and 20% shiraz off the GT block.

Hand harvested on the 26th of February.

The fruit spent 14 days on skins, before being pressed off, with the hard pressings removed. The wine was naturally fermented in open top fermenters which is the key to this style of wine, giving it greater complexity. Transferred to stainless steel tanks for 28 days, until completion of malolactic fermentation and then sent to 2500L vats

Bottled on the 8th June 2016 spending a total of 10 months in oak.

VINTAGE

A warm, dry Spring and early summer preceeded an abnormally cool January and February. This allowed the grapes to develop intense fruit flavours and with a hot and dry harvest, excellent colour and tannin. The result is red wine that is precise, fresh and vibrant.

AROMAS- Western red cedar, red currants, blackcurrant, mace, rhubarb and vanilla pods

PALATE- Medium-bodied, with a sweet-fruited, drying and persistent palate of musk sticks, Pekoe tea leaves, layers of red fruits, red clay tiles and panchetta

A strangely and unexpectedly Italian style

FOOD- Cotaletta

WINE ANALYSIS- Alcohol 13.2% | pH 3.56 | Total acidity 6 g/L

CELLARING- 30 plus years.