

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



VINTAGE: The second year of the current La Nina cycle saw a wet winter and spring followed by a mild summer and a dry autumn. Veraison was two weeks behind normal. Poor flowering due to wild spring weather including high winds, frost and hail led to lower than desired yields. Quality was good due to the long, slow ripening period. A vintage to watch!

VITICULTURE and WINEMAKING: Taken from two blocks of low yielding, unirigated Shiraz planted in the early 1990's by the previous custodians, Don and Jill Cant. The Hardy block has a southerly aspect and the Bore Hole block faces East. Nursed and nurtured since purchase in 2014 these blocks are finally ready to produce a Koomilya Estate Shiraz.

Each batch was hand harvested on the 12th of March. Whole berries were gently separated from the rachis and pumped to one of two large old oak fermenters acquired from a dear friend and the balance to a small open top stainless steel fermenter. Gently pressed after 15 days on skins. Settled in tank for 7 days before transfer to a 13 year old 2800L French oak vat for malolactic fermentation and 4 months maturation. Racked once and sent back to vat for extended maturation. Bottled, unfinned and without additions, on the 27th of September 2023.

FLAVOUR PROFILE: Five spice duck, hoisin sauce, saffron, tumeric, tagine, blood plums and signature slit red wood. A delightful return for an old favourite. The flavours are fresh and vibrant and the aromas highly perfumed with quince poached in its own syrup, sea spray and cherry blossom.

STRUCTURE and TEXTURE: The tannins start mid-palate and carry a fine pencil shaving flavour. The texture builds and journeys across the back palate delivering a juicy, supple finish. The length builds and layers showing pedigree and class with a tension that speaks of the world's great medium bodied red wines.

CELLARING: Ten years in a cool cellar will deliver a pleasing result but very good drinking right now.

Alcohol 14% | pH 3.58 | Total acidity 5.9 | Total Sulphur 54ppm