

# 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:** A single block Shiraz from 33-year-old vines grafted on Gewurztraminer planted in 1974 by Jill and Don Cant, the previous custodians. Grown on ancient, dark grey slaty siltstone laminated with ironstone facing South at an altitude of 116m. The last block to be restored to health, GT stands for grafted or Gewurztraminer, take your pick.

Hand harvested on the 16th 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. Gently pressed after spontaneous fermentation and 14 days on skins. Settled in tank for 11 days before transfer to an 11 year old 2300L French oak vat for malolactic fermentation and 6 months maturation. Racked once and sent back to vat. Bottled, unfinned, on the 27th of September 2023.

**FLAVOUR PROFILE:** The most European of the three, prefers Gauloises over Dr Pat. Freshly tanned leather, vanilla, blueberry, pink peppercorns, black olive and cassia bark aromas. There is fresh fennel on the front palate followed by milk chocolate, blackberry compote, violets and cherry cola.

**STRUCTURE and TEXTURE:** The fruit flies solo and then the texture is revealed in a slow dance across the back palate. Plush and velvety tannins are latent and flavourful with a white tea like prettiness and remarkable length. Not as deeply set as it's siblings: flighty, pretty and magical.

**CELLARING:** Set up for a long life in a cool cellar try 15 plus years. Best decanted an hour before drinking.

Alcohol 14% | pH 3.55 | Total acidity 5.9 | Total Sulphur 54ppm