

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 50 year old vines grown on ancient, dark-grey slaty siltstone rich in ironstone rubble, facing southwest at an altitude of 120m. The JC Block is named for Jill Cant, the previous custodian, and was the first block Stephen worked during his tenure as Hardy's chief red winemaker.

Hand harvested on the 16th of March. Whole berries were gently separated from the rachis and pumped to a small stainless steel fermenter. Gently pressed after spontaneous fermentation and 15 days on skins. Settled in tank for 36 days before transfer to a 4 year old 1000L French oak vat and two French oak puncheons for malolactic fermentation and 6 months maturation. Racked once and sent back to vat and puncheon for the balance of maturation. Bottled, unfined, on the 27th of September 2023.

FLAVOUR PROFILE: The most fruit driven of the trio, does not inhale. Quince paste, vanilla bean, a whole heap of black fruits, chorizo, paprika, red currant jelly and hickory. In all the blackness there is suddenly a red light from within and exotic Vietnamese flavours emerge. The finish reveals yet more fruit and it's difficult to pick just one: black currant, quince, rhubarb and blackberry.

STRUCTURE and TEXTURE: Initially delicate and pretty but then the tannins expand and blossom slowly opening and shaped like a camelia with mant petals. Intense but svelte, pure and poised. A complete wine.

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

Alcohol 14% | pH 3.47 | Total acidity 6.3 | Total Sulphur 58ppm