

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: Mostly joyous but not without its challenges. Good winter rain led to strong growth with good cover in the mid row and under vine well into summer. Nervous expectation after two low yielding years muted conversations about the potential for a good year right up until harvest. No disease pressure, good canopies and plentiful bunches lead to a long ripening season. Some varieties tested patience and drew out vintage well into May. The greatest challenge was finding enough hours in the day and enough hands to help with harvesting the plentiful and perfectly ripe fruit.

FLAVOUR PROFILE: Brine and darkness like a night on the docks, red currant, Satsuma plum, bone broth, charcuterie, tapenade and Russian caravan tea leaves sipped from a China cup whilst relaxing in an old chesterfield.

STRUCTURE and TEXTURE: Power and punch, ready to go a few rounds and buzzing at a different frequency to its siblings. Pomegranate, cranberry and boysenberry freshness support sandalwood and pie crust. A coiled, deep well of fruit bound by savoury textural tannins that build in ever more powerful waves. The ultimate contradiction of lightness and weight, elegance and power – the goal.

VITICULTURE and WINEMAKING: A single block Shiraz from 49 year old vines grown on ancient, dark grey slaty siltstone soils flecked with ironstone facing south-east at an altitude of 108m. The DC Block is named for Don Cant, the previous owner, and was the first single block wine released from the vineyard.

Hand harvested on the 6th of March. Gently crushed 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 12 days before transfer to a 9 year old 2300L French oak vat and two new puncheons for malolactic fermentation. Racked once and bottled, unfinned, on the 28th of October 2022.

CELLARING: As long as you can resist; try for more than fifteen. Best decanted an hour before drinking.

Alcohol 14% | pH 3.51 | Total acidity 6.7