

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: Energetic aromas all vibing in unison: red cherry, raspberry and cream, crushed spice, iodine sits back, bourbon barrels and faint woodsmoke, cassia bark, cedar and clove, rounded out by the sweet aroma of a rainy weekend afternoon.

STRUCTURE and TEXTURE: Dark perfume appears on the palate and builds in tension and charm. Supple flavours start high and slowly descend before tumbling down a silky finish. Pomegranate molasses stir the tannins into a dervish of sweet red flavour, and remind us all to dance with someone we love. Full of life and vigour.

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 owners. 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 27th of February, immediately crushed with 20% left as whole bunches. Gently pressed after spontaneous fermentation and 16 days on skins. Settled in tank for 16 days, racked off yeast lees and sent to a 2800L three year old French oak vat and one two year old extra-large French oak puncheon for malolactic fermentation. Racked once after malo and bottled, unfinned on the 28th of October 2022.

CELLARING: Set up for a long life, cellar with confidence. Best decanted an hour before drinking.

Alcohol 14% | pH 3.61 | Total acidity 6