

ATTUNGA 1865

2018 SHIRAZ



This Single Vineyard wine is crafted from a small patch of ancestor vines located in the sub region of Watervale. Planted in 1865, they are the oldest continually producing vines in the region. Dry-grown, and producing just a few bunches per vine, the grapes produce a rich, concentrated flavour. Only released in outstanding seasons, the Attunga 1865 Shiraz is a testimony to vision, hard work and endurance.

PLACE

34°00'19.0"S 138°40'39.5"E

Single Vineyard - Attunga

Altitude - 340m

Soil - Terra Rossa

Planted in 1865. Only 12 rows of vines just north of Auburn on the western facing slope, the bunches can fully ripen in the warmth of the afternoon sun.

Our grapes are grown on Ngadjuri country.

VINTAGE CONDITIONS

With low winter rainfall and a warm start to spring, the 2018 season was keenly anticipated after the harsh conditions of the prior season. The warm weather saw bud burst occurring a couple of weeks prior to previous years and continued into the new year with a welcomed few days of rain in mid-January to revitalize vines. These ideal conditions saw the fruit fully ripen with in one of the lowest environmental stress years for quite some time.

WINEMAKING

Hand harvested at around 14 degrees baumé, the bunches were sorted and the finest were gently crushed into a French oak open topped fermenter. The ferment was plunged by hand twice daily for ten days, before draining and basket pressing to a selection of new and one-year-old French oak hogsheads. The wine was allowed to mature in barrel for eighteen months before final bottling – both unfinned and unfiltered. The bottled wine then given a further two and a half years in the cellar prior to release.

COLOUR

Vibrant red in colour with youthful crimson hues.

NOSE

A lifted infusion of herbs and dark fruits are underpinned by soft savoury notes. Hints of supporting oak further add to the complex layers.

PALATE

Renowned for its seamless texture, this elegant wine has a soft flow of flavours that comprise of dark cherries with a subtle red fruited structure. The finely tuned tannins are understated and interlock seamlessly with the hand selected French oak. Although drinking beautifully now, a wine that will certainly reward further cellaring.

AWARDS



TECHNICAL

Alcohol: 14.5%

Acidity: 6.9 g/L

WINEMAKER

Peter Warr

Last Tasted:

14 August 2023

CELLARING

Now until 2035