

ATTUNGA 1865

2016 SHIRAZ



A single vineyard wine made from a small patch of vines just north of Auburn. Planted in 1865, this dry grown vineyard produces a limited number of small bunches that are packed with power, flavour and elegance. Only released in outstanding seasons, the Attunga 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

2016 was a cool vintage that saw intermittent rainfall before and during harvest. This provided the perfect conditions to maximise the character, complexity and structure of this unique site.

WINEMAKING

Hand harvested and gently crushed into a small, wooden open fermenter. The ferment was plunged by hand twice daily for ten days, before 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 going to bottle un-fined and unfiltered.

COLOUR

Dark inky red with hints of deep purple.

NOSE

Complex layers of dry grown fruit characters – stewed dark cherries, blackberry and olive, followed by mature notes of cigar box, cinnamon, clove, dark chocolate and liquorice.

PALATE

Densely packed with primary and secondary flavours, the uniqueness of Clare, and the Attunga vineyard really shines here. Seamless integration of powerfully elegant tannins, supported by charry oak and mouth-coating acidity make for complete experience.

AWARDS



TECHNICAL

Alcohol: 14.5%

Acidity: 6.8 g/L

WINEMAKER

Kevin Mitchell

Last Tasted:

8th April 2024

CELLARING

Now until 2032