

COVENANT

2022 SHIRAZ



A dry, cool autumn in 2021 lead into good winter rains. Above average spring falls gave way to a very cool, dry summer of 2022. These conditions slowed the ripening of the grapes, resulting in full flavours and focused natural acidities. Overall conditions were reminiscent of those seen a decade ago. These factors were ideal for the variety, making it a superb vintage where the quantity and quality were exceptional.

WINEMAKING

With vineyards spanning the length of the valley, parcels were harvested at opportune times as the berries developed their rich flavour profile. Crushed into stainless steel tanks, the grapes were allowed to naturally begin fermentation. Once complete, the skins were pressed, and the wine was placed into new and seasoned French oak hogsheads for 13 months. Once each batch softened, a blend that shows the refinement and richness of cooler climate Shiraz was created by selecting barrels out of each batch.

COLOUR

Deep crimson in colour that carries through to a ruby hue.

AROMA

Subtle spiced plum aromas are enriched with notes of smoked charcuterie and cherry wood.

PALATE

Ripe, dark mulberry and fresh raspberries flavours are underpinned by notes of graphite and a hint of nutmeg. Soft French oak seamlessly give way to a powdery tannin that is fine and persistency on the finish. This wine is in its prime now and will further enrich with time in the cellar.



TECHNICAL

Alcohol: 14.5% Acidity: 6.3 g/L

WINEMAKER

Peter Warr Last Tasted: 26th March 2025

CELLARING

Now until 2035