

# RESERVE SHIRAZ

## 2021



### THE STORY

Shiraz has been a mainstay of Warrabilla from establishment. We are fortunate to have access to a number of Shiraz plantings, giving us multiple blending options when crafting our Reserve Shiraz.

### THE FRUIT

100% Shiraz from our home and Parola's, home and Gooramadda (grower) vineyard.

### GROWING

An ideal 2021 vintage with a cool growing season through spring and early summer, and low disease pressure. A mild to warm ripening period with settled weather, showing the natural spice of Shiraz to full effect. Fruit showed a great balance of flavour, acidity and structure.

### WINEMAKING

Harvested over multiple days, and open fermented in two tonne parcels with twice daily plunging. Pressed to mostly one year old Americal oak, with a small percentage of French also included in the blend.

### THE NUMBERS

Harvest: March & April 2021  
pH: 3.46  
TA: 7.36  
Alcohol: 15.6%

### TASTING NOTE

Classic Warrabilla. Impenetrably colour with attractive dark berry fruits on the nose, and spiced caramel oak in the background.

Showing great poise and balance from the outset, with fruit and oak in harmony. Spiced blueberry, plum and cherry, with attractive allspice, vanilla bean and cocoa notes adding interest. Tannins are firm and well defined - a feature of the vintage, meshing well with the lavish backdrop of high quality oak.

Delicious in it's youth, though the structure of this wine suggests 10-12 years of careful cellaring will be amply rewarded.

