

## SOUTH AUSTRALIAN SMALL BATCH WINES. PRODUCED LOCALLY, INSPIRED GLOBALLY.



Region | Langhorne Creek

Winemaker | Alister McMichael

Single Vineyard | Yes

Season | Langhorne Creek experienced below average rainfall for every month except for December. This set up red grape varietals with some good ground water for the rest of the growth period. High temperatures during a heat spike in January was worrying however after this the temperature remained rather pleasant for the rest of the growing period. Low rainfall led to low fungal risk and well maintained irrigation systems produced very high quality grapes.

Vinification | Grapes were selectively harvested during the cold hours of the morning. Grapes were left to macerate for three days before the natural ferment took off. Natural ferments was left for three days before inoculating with a cultured yeast. Ferment was approximately two weeks long. After ferment the grapes were pressed off and left to age in barrels for 12 months in one third new french oak. Wine was filtered before bottling.

Colour | Deep Ruby

Nose | Pronounced aromas of spiced raspberry, mulberry and blueberry with traces of fennel and tomato leaf herbaceousness woven throughout. A slight char from french oak lifts the fruit spice accentuating characters of nutmeg and clove.

Palate | The palate dances with vibrant red fruits including raspberry, cranberry and red currant. The firm tannic structure adds the perfect amount of savory texture and the long finish is riddled with pepper spice and toasty char.

Drink | Now until 2031

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