



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



2019 Langhorne Creek Shiraz

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 | The grapes were selectively harvested during the cold hours of the morning. Grapes were left to ferment naturally for three days before inoculating with cultured yeast. Ferments were plunged twice a day to extract as much colour and flavour as possible. Ferment was approximately two weeks long. After the ferment the grapes were pressed off and left to age in the barrel for 12 months in one third new french oak, Wine was filtered before bottling.

Colour | Deep Ruby

Nose | Intense aromas of black raspberry, plumb with hints of nutmeg, star anise and cedar.

Palate | Whole peppercorns on top of brambly dark ripe fruits, blackberry, blueberry, black currant leaf and cinnamon. The finish is very long with building waves of toasted cedar and hints of aged prosciutto.

Drink | Now until 2031

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