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## WILD OLIVE

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### 2021 SHIRAZ

McLAREN VALE

#### VINEYARD

Sustainable organic management of our vineyards includes under-vine mulching to enrich the soil and increase carbon content, manual removal of weeds, no synthetic herbicide and fungicide use and zero artificial inputs. This ensures vines with greater balance, fruit flavour concentration and better overall vineyard biodiversity and health.

What a Vintage! Following all of the challenges 2020 threw at us it was satisfying to enter the 2021 season with our vineyards in near perfect condition and Mother Nature smiling down on us. Good winter rains set the vines up for the perfect start to the growing season with mild conditions continuing through from budburst to flowering. This allowed for good, even fruit set and low disease pressure. The relatively mild conditions continued through veraison and onto ripening with only a handful of days over 35 degrees Celsius. As the fruit ripened on the vine we knew we would be crafting the best wines of the decade (it is year 1 after all). Harvest began in late January and continued in an even, unhurried pace into late March with all varieties looking simply stunning.

The 2021 Wild Olive Shiraz grapes were hand picked from our Warboys Organic Vineyard and a long term grower. Warboys provides the powerful base for the wine with the grower's fruit contributing elegance and finesse.

#### WINEMAKING

This hand crafted wine has been made in the Angove small batch winery. After being gently destemmed, the largely whole berries were cold soaked for three days before being allowed to slowly warm with the fermentation initiated by the wild yeast of the winery and then pumped over twice daily to coax colour, flavour and tannin. Once dry the finished ferment was basket pressed with the free run and pressing fraction kept separate. Maturation for 12 months in seasoned French oak preceded a careful barrel selection and blending process with minimal fining and filtration prior to bottling.

#### TASTING NOTES

COLOUR	Intense brooding purple.
AROMA	Blackberry and satsuma plum followed by peppery spice.
FLAVOUR	Cherry, blackberry, liquorice and clove with deft oak and a hint of pepper.
CELLAR POTENTIAL	3-5 Years.

#### HAVE IT WITH ...

A perfect match to French inspired food such as organic Beef Bourguignon.

Certified Organic  
Vegan Friendly  
Minimal Preservatives

