



Passing Clouds

RHEOLA SHIRAZ

– 2022 –

HARVEST	March 2022	VINEYARDS	100% Rheola
BOTTLED	February 2023	BLEND	100% Shiraz
CELLAR AGE	7-12 years	OAK	French hogsheads, 11 months
YEAST STRAINS	Syrah, 9008, FX10 and CSM	NUMBERS	Alc: 14.5, Bé : 13.2, T.A: 5.2 pH: 3.52

The Rheola Shiraz is a unique wine for Passing Clouds. Unlike any of the other Bendigo reds due partly to its location, and partly to its soil type. Reminiscent of some Rhone Syrah's with plenty of spice and so Producing such small quantities as the vineyard does, this wine is not produced every year and is always very limited in quantity.

TASTING

Bright ruby garnet in appearance, the nose exudes a playful combination of stalk and green peppercorn, sweet baking spice, along with bright red currents, sour cherry, bordering on cherry cola and a hint of petrichor. The Rheola Vineyard typically displays characters that are lighter than what is generally expected from most Central Victorian Shiraz and the 2022 is no exception; the palate highlighting the afore-mentioned aromatic profile, but then steps things up with soft weaving tannins, a hint of reduction and wet earth after the rain. The finish is mouth watering and lengthy, and whilst drinking well now, will cellar wonderfully for the next 10 years.

VINEYARD AND VINTAGE

Rheola is on the Western border of the Bendigo region, a cooler site with granitic sandy soil. Run organically (not certified), by the ever-passionate Phil and Anne Adam, it produces very elegant and expressive Shiraz.

2022 was a cooler year and was a challenge year viticulturally. Later harvest in Bendigo allowed for a longer hang time and increased character development, but wet weather was a constant threat. Fortunately, the fruit was clean, and the extra development is more than apparent in a vintage showing increased complexity.

WINEMAKING

The fruit is hand-picked, de-stemmed and hand sorted before being traditionally vinified in open stainless-steel fermenters, hand plunged twice daily. A shorter amount of time on skins than is normal for our Bendigo reds with 12 days total. Matured in French oak for 11 months.

