



Tscharke

Shiraz, Stone Well Vineyard 2019



WINEMAKING

The grapes were picked at night on the 3rd of March, immediately crushed into open top fermenters and inoculated. We allowed the ferment to reach 30°C before chilling it to improve colour, tannin and flavour extraction. The cap was managed with twice daily pump-overs and hand-plunging. Oxidative handling early on, reductive handling after mid-fermentation.

Once dry the wine was bag pressed and allowed to complete MLF in tank before being barrelled down in second use French Hogsheads. 24 months of élevage on fine lees with bi-monthly bâtonnage, then filtered and bottled.

VINTAGE REPORT

The 2019 vintage was one of elation as years of sustainable agricultural practice was rewarded with Organic certification by NASAA. The challenging growing season demanded careful vineyard management, with the implementation of under-vine mulching and increased irrigation ensuring the maintenance of healthy canopies, and even ripening throughout.

The extreme heat of both January and February saw early ripening varieties picked in quick succession, before some relief from the heat was offered in March. The bright sunny days and cool nights enhanced flavour development of our Mataro, Grenache and Montepulciano, emphasising motivation to invest into more of these heartier, later ripening varieties in future vineyard developments.

TASTING NOTES

“Inky black core with a thin purple/red rim. The nose gravitates towards spice and oak, while the concentrated dark fruit in the background adds richness and poise.

This Shiraz is generous and layered on the palate. Blue and black fruit tones are complemented by toasted spice. The tannins are firm yet elegant, the body full and round.

Showing great character and power while young, this wine will continue to develop complexity in the cellar for those ready to wait 5-10 years.”

Vintage	2019
Vineyard	Stone Well
Variety	100% Shiraz
Alcohol	14.75%
pH	3.56
Titrateable Acidity	6.32

Tscharke

Shiraz 2018

Stone Well Vineyard



VINTAGE REPORT

The 2018 growing season had a reasonable start with adequate rainfall through winter and early spring. Healthy canopies were established across all sites and the dry and warm conditions of late January and February kept weeds and disease pressures to a low. February proved to be a very warm month which stalled ripening and it wasn't until the relief of a mild March that the outlook for a great harvest looked imminent.

2018 came off the back of two big vintages so it was no surprise this harvest was likely to be down on average with most crops down by 20-25%. The wines produced were very balanced, had ripe phenolics and display vibrant mid palate weight, a spectacular vintage for good structure and elegance.

VINEYARD

Planting of Shiraz on our Stone Well property began in 2001. With careful selection of clone, aspect and soil the Shiraz has an opportunity to express purity of varietal characters but also the "terroir" of this site. Trained onto a single cordon wire, the rows run East-West, which aids in protecting the fruiting zone from the late afternoon sun. The North Westerly facing aspect has moderately deep red/brown clay soils with underlying calcareous chalk. The late ripening vineyard is well suited to these soils retaining fresh canopies by harvest that deliver well balanced fruit unharmed by excessive heat exposure.

WINEMAKING

Once harvested, the fruit is destemmed to an open top fermenter. The must is inoculated and allowed to ferment between 22-25C until dry. The cap is managed by twice daily pump overs without splashing, and the occasional pigeage. Once primary fermentation had been completed it was bag-pressed and racked to 33% new and 67% seasoned French hogsheads. The wine was bottled 18 months after harvest to ensure the style displays both primary fruit freshness and elegant secondary characters.

TASTING NOTES

An intense and broody nose of white pepper, baking spices, licorice, fresh blueberries and blackberries, complemented by an elegant background of toasted hints and graphite.

The palate is surprisingly fresh with vibrant dark fruit tones and a good acidity to sustain the mid-palate, fading into a persistent spicy finish with fine yet powerful tannins. Careful cellaring will only unravel the full extent of this wine's offering.

Vintage	2018
Vineyard	Stone Well
Variety	100% Shiraz
Alcohol	15% / vol.
pH	3.60
Titrateable Acidity	6.26 g/L

tscharke

Shiraz 2017

Stone Well Vineyard



VINTAGE REPORT

Following a wetter than average winter and spring with below average summer temperatures, Barossa's 2017 harvest was three to four weeks later than in recent years.

As the season progressed, later ripening varieties like Mataro and Grenache were tracking four to five weeks later. The mild conditions and healthy soil moisture levels were pertinent for flavour development and conducive to 'filling' out the berries resulting in higher than average yields.

2017 vintage promises to deliver an array of wine styles from 'bright aromatic wines' to 'vibrant, intense, well-structured' and 'dense, concentrated' wines from the earlier-picked vineyards.

VINEYARD

Planting of Shiraz on our Stone Well property began in 2001. With careful selection of clone, aspect and soil the Shiraz has an opportunity to express purity of varietal characters but also the "terroir" of this site. Trained onto a single cordon wire, the rows run East-West, which aids in protecting the fruiting zone from the late afternoon sun. The North Westerly facing aspect has moderately deep red/brown clay soils with underlying calcareous chalk. The late ripening vineyard is well suited to these soils retaining fresh canopies by harvest that deliver well balanced fruit unharmed by excessive heat exposure.

WINEMAKING

Once harvested, the fruit is destemmed to an open top fermenter. The must is inoculated and allowed to ferment between 22-25°C until dry. The cap is managed by pumping over twice daily without splashing and the occasional pigeage. Once primary fermentation has been completed the skins are retained to macerate for a further 7 days before being bag pressed and racked to new and seasoned French oak. The wine was bottled 18 months after harvest to ensure the style retains its vibrancy and primary fruit freshness.

TASTING NOTES

Dark and broody, with hints of warm baking spice, blood plums and dark berries on the nose. Rich, dark fruits and cherries mixed with vanilla and earthy tones lead to rolling dark chocolate tannins on the palate. A wine of power with restraint, a true expression of this Vineyard site. Careful cellaring will only unravel more that this wine has to offer.

Vintage	2017
Vineyard	Stone Well
Variety	100% Shiraz
Alcohol	15% / vol.
pH	3.65
Titrateable Acidity	5.7g / L