



*Tscharke*

## Shiraz Shiraz Shiraz 2019



### TASTING NOTES

*“Dense, inky red colour with a purple rim. The nose is layered, complex and seductive with great intensity and balance between ripe red to dark fruit and spicy undertones. The wine is upfront in its every aspect but elegantly put together so that the palate remains fresh and incredibly drinkable. The tannins are persistent and savoury, the finish long and rounded. It’s hard not to drink it, but this Shiraz will reward those patient enough to cellar it for the next 5 years”.*

Vintage	2019
Vineyard	Stone Well, Gnadenfrei + Greenock Creek
Variety	70% Shiraz 30% Cabernet Sauvignon
Alcohol	15% ABV
pH	3.56
Titrateable Acidity	6.28 g/L

### WINEMAKING

The fruit was picked at night; then 95% of it was destemmed into concrete and open top fermenters, the remaining 5% whole bunch fermented for added complexity and texture. After a warm 10- day ferment, the wines were pressed, racked off gross lees and allowed to undergo malolactic fermentation [MLF] in tank. Following MLF the wines were racked, sulphured and elevated for a further 12-15 months in French hogsheads (15% new) before the final blend was assembled and bottled.

### VINEYARD

This is a blend of our family’s three Estate vineyards, aptly named Shiraz Shiraz Shiraz. The three sites are located on the Western Ridge of the Barossa Valley in the sub-regions of Marananga and Seppeltsfield. The gentle, rugged terrain gives rise to unique growing aspects together with the oldest soils of the Barossa Valley. The wine brings about complexity derived from blending, delivering a persistent yet very smooth palate.

### 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.

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Shiraz Shiraz Shiraz  
2018



## 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.

The late Indian summer enhanced the quality of late picked varieties such as Mataro, Grenache, Montepulciano and Cabernet. 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.

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## WINEMAKING

Early harvesting helps retain freshness, natural acidity and encourages a balanced wine without the higher alcohol. The fruit was destemmed into concrete and open top fermenters. After a warm 10 day ferment, the wine was pressed, racked off gross lees and allowed to undergo malolactic fermentation [MLF] in tank. Following MLF the wines were racked, sulphured and élevage for a further 15 months in a combination of large (6600L) oak vats and seasoned French hogsheads before the final blend was assembled and bottled.

## TASTING NOTES

This is a balanced and approachable wine, with a rather complex bouquet of floral and fresh forest fruit complemented by a dustier and more savoury secondary layer derived from the élevage in large vats. On the palate vibrant flavours of blackberry, plum, dark cherry, fresh spices and peppery undertones provide a refreshing display of Shiraz flavours. Persistent yet subtle tannins to finish. This blend will continue to drink well until 2023.

Vintage	2018
Vineyard	Stone Well, Gnadedfnrei and Greenock Creek
Variety	100% Shiraz
Alcohol	15% / vol.
pH	3.63
Titrateable Acidity	6.14 g / L

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Shiraz Shiraz Shiraz  
2017



## 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.

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## WINEMAKING

Early harvesting helps retain freshness, natural acidity and encourages a balanced wine without the higher alcohol. The fruit was destemmed into concrete and open top fermenters with 7% of the fruit retained as whole bunch. After a warm 10 - 14 day ferment, the wine was pressed, racked off gross lees and allowed to undergo malolactic fermentation [MLF] in oak. Following MLF the wines were racked, sulphured and élevaged for a further 15 months in seasoned French hogsheads before the final blend was assembled and bottled.

## TASTING NOTES

The three Shiraz vineyards provide a complex, balanced wine that is layered with dark fruit and spice. Lively, inviting aromas of violets, mulberries, cherry ripe and dusty oak give way to a medium bodied, fruit driven palate. Vibrant flavours of blackberry, warm spices and star anise together with hints of pepper, dark chocolate, mint and dried oregano provide a refreshing display of Shiraz flavours. Persistent yet subtle tannins to finish.

This blend will continue to drink well until 2022.

Vintage	2017
Vineyard	Stonewell, Gnadednfrei and Greenock Creek
Variety	100% Shiraz
Alcohol	15.0% / vol.
pH	3.63
Titrateable Acidity	5.8g / L

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Shiraz Shiraz Shiraz  
2016



## VINTAGE REPORT

2016 has been phenomenal, despite the dry season, our approach to sustainable wine grape growing has ensured this harvest was overflowing with great fruit quality. The season was challenging, a result of prolonged dry periods and a warm December. We did see a few days above 40°C and then a much needed rain event came late in January. This was the turning point of our vintage, as the exhausted vineyards inhaled the relief of 48mm of rain, the vines were then set, absorbing the light to bring on the flavours and textures, paving the way for another great harvest.

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Vintage	2016
Vineyard	Stonewell, Gnadednfrei and Greenock Creek
Variety	100% Shiraz
Alcohol	14.5% / vol.
pH	3.67
Titrateable Acidity	6.1g / L



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## Shiraz Shiraz Shiraz 2015



### VINTAGE REPORT

2015 Growing Season experienced so many sequential days of perfect grape growing weather and has been one of the earliest harvests on record. Plentiful winter rains in 2014 were vital for the 2015 harvest. Large canopies, moderate yields and ideal ripening conditions encouraged an earlier than usual harvest free of disease.

The early harvested wines from 2015 sustained great natural acidity, ripe tannins with bright fruit flavours and spice. Another season remarkable for delivering naturally balanced wines without testing alcohols nor over ripe flavours. A very good vintage with many wines likely to demonstrate great cellaring potential.

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### WINEMAKING

Early harvesting helps retain freshness, natural acidity and encourages a balanced wine without the higher alcohol. The fruit was destemmed into potters and open top fermenters. After a warm 10 – 14 day ferment, the wine was pressed, racked off gross lees and allowed to undergo malolactic fermentation [MLF] in oak. Following MLF the wines were racked, sulphured and élevaged for a further 19 months in seasoned French hogsheads before the final blend was assembled and bottled.

### TASTING NOTES

The three Shiraz vineyards provide a complex, balanced wine that is layered with dark fruit and red cedar. Rich aromas of black berries, liquorice, plum, caramel and fig are evident. The ripe fruit characteristics flow through to the palate; fruit cake richness, savoury spice and dusty persistent tannins provide a refreshing display of Shiraz flavours. This blend will continue to drink well until 2021.

Vintage	2015
Vineyard	Stonewell, Gnadednfrei and Greenock Creek
Variety	100% Shiraz
Alcohol	14.0% / vol.
pH	3.69
Titrateable Acidity	5.7g / L

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## Shiraz Shiraz Shiraz 2014



### VINTAGE REPORT

The wines produced from the vintage of 2014 are excellent. The weather conditions during spring and early summer were dry and above average heat degree-days regulated shoot growth and berry development. By mid February and well into veraison, soil moisture levels were extremely low but a record-breaking rain event replenished the soils. The weather conditions that followed were ideal. 'Balanced' probably best describes most wines from our harvest this year.

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### WINEMAKING

Early harvesting helps retain freshness, natural acidity and encourages a balanced wine without the higher alcohol. The fruit was destemmed into 6600 litre oak vats with 7% of the fruit retained as wholebunch. After a warm 10 - 14 day ferment, the wine was pressed, racked off gross lees and allowed to undergo malolactic fermentation [MLF] in the same large oak vats used to ferment the wine. Following MLF the wines were racked, sulphured and élevaged for a further 10 months in the large oak vats before the final blend was assembled and bottled.

### TASTING NOTES

The three Shiraz vineyards provide a complex, balanced wine that is layered with fruit. Rich aromas of dark chocolate, mulberries, clove and orange zest are evident. The restrained oak, dark fruits, chocolate, plum, savoury spice and chalky tannins provide a refreshing display of Shiraz flavours. This blend will continue to drink well until 2020.

Vintage	2014
Vineyard	Stonewell, Gnadednfrei and Greenock Creek
Variety	100% Shiraz
Alcohol	14.0% / vol.
pH	3.52
Titrateable Acidity	6.0g / L
RRP	\$20