

Miss Zilm

CLARE VALLEY



2021 SHIRAZ MALBEC SKILLY HILLS

“I believe that every credible winery in the Clare should be making a Shiraz Malbec. It’s a blend that shows the beauty and depth of the region’s reds, and I’m very proud of our contribution!” – Keeda

Vineyard & Vintage:

The beauty of this vineyard is that it’s 100% dry grown, so in a perfect growing season like ‘21 with long summer days, well-timed rains and even temperature variations, the resulting fruit shows benchmark purity of flavour, colour and varietal style.

Winemaking:

As the fruit arrived at the winery, it was clear that with bunches so perfectly intact and consistent we had a great candidate for whole bunch/carbonic maceration style ferment to capture generosity of fruit and to set the wines up with great potential for ageing. The wine was fermented in 2T open fermenter with 30% whole bunch before spending time in 10% new French oak.

What you see:

Deep purple, plum and lilac on the rim prepare for the gorgeous nose and palate.

What you smell:

Lifted perfume of dark florals, violet and night jasmine with a background hum of cedar, all elevated by the carbonic technique.

What you taste:

Seriously approachable. All the classic elements of dark chocolate, black plums and cherry. I love Malbec tannins, they’re so silken and the variety adds elegance and ‘seriousness’ to the wine. This partners beautifully with the rounded textural influence of ironstone rich soils of the Shiraz vineyard and a lick of acid to draw the finish long.

Technical Details:

Harvested:	16/03/2021	Alcohol:	14.0%
Bottled:	26/07/2021	pH:	3.46
Closure:	Screw cap	TA:	6.1

