

2018 BROKENWOOD HUNTER VALLEY SHIRAZ

BROKENWOOD



WINEMAKER: Stuart Hordern
REGION: Hunter Valley, New South Wales
VARIETALS: Shiraz
MATURATION: 14 months in French Oak 25% new
ANALYSIS: 14.0% alc/vol | 6.3 g/L TA | 3.38 pH

WINEMAKING: Part vinomatic and part open top 2-4 ton fermenters. The latter plunged two times per day. Perfect grapes do not need a lot of input and after 7 days pressed off, with malolactic fermentation conducted in tank. Oak maturation was in American barriques for 14 months. While the basis of the Hunter Valley Shiraz is the clonal Shiraz in the Graveyard (planted in the 1990s) this wine gets a bonus in the form of barriques of Shiraz off the old vines that don't quite make the icon Graveyard Vineyard Shiraz blend.

TASTING NOTES: Superb color with dark red and purple hues. Lifted aromas of red fruit and ginger spice. While there is some oak, it is very much in the background. Soft entry on the palate, fine tannins and perfect acid carry through to the finish. A true expression of Hunter Valley Shiraz.

CRITICAL ACCLAIM: 92 pts Wine Enthusiast

ABOUT BROKENWOOD: A benchmark Australian winery founded in 1970 by Sydney trio Tony Albert, John Beeston and Australia's leading wine critic, James Halliday, Brokenwood evolved from a weekend venture for these self-professed hobby winemakers into one of Australia's most reputable wine labels. These enthusiastic partners knew little about viticulture, thus the early vintages were a labor of love for them and the family and friends they roped in to help. In spite of this, the distinct reds received praise from the earliest vintages, and in 1982, the company extended its range to include the jewel of the Hunter Valley, Semillon. Nearly 40 years later, Brokenwood is known for producing some of Australia's most long-lived Semillons, and one of the nation's most iconic single vineyard wines, the Graveyard Shiraz, which Australia's leading auction house, Langton's, lists among the top twenty-five in the country.

