

WINEMAKER:
REGION:
VARIETALS:
MATURATION:
ANALYSIS:

Stuart Horden<br>Hunter Valley, New South Wales<br>Shiraz<br>18 months in 100\% French oak barriques (16\% new)<br>13.5\% alc/vol | TA: 6.10 | pH: 3.43

BACKGROUND: The jewel in Brokenwood's crown is the Graveyard Vineyard with its heavy clay soils producing low yields and intense flavors. First planted in 1968 using cuttings from mature vineyards in the area, the Graveyard vineyard was originally designated as a 19th century cemetery, although it was never used as such.

WINEMAKING: With no release in 2020, we welcome back the Graveyard Vineyard Shiraz, the 34th release. Hand-picking brought in fruit that started with a 3-day cold soak, then a 5-6 day ferment at 24-26C. The vineyard is on heavy clay soil which gives great fruit concentration with tannin structure and direction.

TASTING NOTES: Bright mid-density color with purple hues adding to the appeal. The use of large-format French oak allows the red spice and bramble fruit of Hunter Shiraz to shine. Initial palate is very supple and complete, giving a lovely flow from start to finish. The importance of acidity can never be underestimated as this underpins the structure and carry. A classic, medium weight Hunter Valley Shiraz with fine long tannins with persistent length.

CRITICAL ACCLAIM: 98 pts Halliday Wine Companion

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. With the appointment of winemaker, lain Riggs, in 1982, the company extended its range to include the jewel of the Hunter Valley, Semillon and is known for producing one of the nation's most iconic single vineyard wines, The Graveyard Shiraz.


