

# Greenock Creek Shiraz Barossa Valley

## THE FACTS

**COUNTRY:** Australia

**REGION:** South Australia

**CEPAGE:** 100% Shiraz

**WINEMAKING:** Fruit was picked by hand on March 2nd, destemmed and then fed to open, slate lined fermenters underground (to keep under 75°F). Then it rests on the skin for roughly a week to give it soft, integrated tannins. A 3T basket press with traditionally wooden slates that are wax coated yearly is responsible for all pressing.

Pressing time is quicker than normal in order to refrain from drawing out bitter flavored juice. The juice and pressings are gravity fed into a 5000L underground tank and then transferred to stainless steel to settle the lees. Following this, the wine was matured in 20% new French oak and the balance seasoned American oak for 20 months. The wine was then bottled, unfiltered and unfined.

**AGING:** The wine was matured oak barrels for 20 months.

## THE STORY

The Barossa Valley is a special place. Ripened under the South Australian sun, the pure, powerful, succulent expression of our grapes – especially Shiraz – is renowned the world over. Established in 1984, the mission of Greenock Creek is to dig deeper into that place and unearth the alluring mysteries of diverse sites across the Barossa's western edge.

We grow exclusively single-vineyard wines, priding ourselves on faithful expressions of the sub regions. Parish by parish, we see differences: Plush, rich, silky Marananga with its underlying power; the earthy, gamey leanings of Seppeltsfield and its rustic, gravelly tannins that wrap around the lush fruit; and the aromatic flowers, fruit and sweet spices that float above the flinty bass notes of Moppa.

## THE ADJECTIVES

**AROMAS / FLAVORS:** Dark berries and warm spices

## THE SELLING POINTS

**AWARDS:** 91pts Vinous, 91pts James Halliday

