

Barr-Eden Estate

Love Over Gold Shiraz



10% whole bunches were included in the ferment with only perfect berries left on the stems. The rest is hand-destemmed.

Open top fermenter with gentle foot pigeage performed twice daily for 24 days with the natural yeast ferment progressing at a cool 24 degrees.

Wine is kept on the gross lees for a year in oak before bottling and held four years in the bottle before release.

Production: 600 bottles

Grape varieties : Shiraz

Altitude : 465m to 545m ASL

Vineyard age : Block planted circa 1926

Soil : Shallow, skeletal grey sand and loam mixed with both ironstone and quartz

Tasting notes :

Love Over Gold possesses a core of ripe and defined fruit with tannins that are coating and very long. It will age effortlessly over 20 to 25 years.

Press Notes

The Wine Advocate

2015

96 points



Organic

