

Barr-Eden Estate

*Avenue to Gold Shiraz*



90% destemmed and 10% whole bunches set in a 4-ton concrete fermenter for 17 days with punch downs 2-3 times a day before pressing.

After pressing, free run sent back into concrete for maturation.

After 12 months in concrete, wine was racked into a 3- year-old French puncheon to add complexity for 6 months.

Wines were aged 2.5 years in bottle before release.

Production: 3,960 bottles

Grape varieties : Shiraz

Vineyard age : Block planted in 1997

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

**Tasting notes :**

Aromas of fresh blackberry and juniper which evolve to pipe tobacco, dried sage and rosemary. The wine enters the palate with power and presence carrying liquored blackberry and coal dust flavor at first impression. It turns savory slowly delivering black peppercorns and umami notes which provide a lovely mouth-watering finish. This wine has a very complex finish which touches on both fruit and savory details.

**Press Notes**

The Wine Advocate

2017

92 points



Organic

