



SHIRAZ MATARO

Clare Valley, Australia

Adelina

<https://adelina.com.au/>

Method & Production

Predominantly from vines planted between 1890's and 1930's, elevation varies between 400-460m. All vines are within close proximity of the Adelina Estate vineyard, some just across the road. All fruit is hand-picked, destemmed, and co-fermented (80% whole berry) with selected yeasts in concrete. Maceration times varied between 9 and 12 days on skins. Post pressing the wine was racked to 700L French oak (25% new) for 11 months of maturation, 6 months of which is on the lees.

Tasting Notes

Nose displays sweet, ripe fruit with a savory, mineral tone. There are notes of dark plumprune fruit with chocolate, Earth and light spice. The palate is rich yet fresh with a very mineral acid backbone supporting the wine. Fine grain drying tannins with balancing, bright acidity.

"Blueberry, blackberry, a dusting of black pepper and clove, grilled meat, liquorice. Medium to full-bodied, blue and black fruits, a subtle tang of orange zest, toasted nuts, silty and sticky tannin, acidity quite lively here, earthy too, a little peat and dried herb, with a tight and tangy finish of excellent length. Slate character on the finish, and again the orange peel offering a subtle bitterness. A little elemental as of now, but a lot of wine in the glass. Needs a couple of years I suspect." **94+ points, Gary Walsh, The Wine Front (May 2022)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
AL0321	Shiraz Mataro	Shiraz: 69% Mataro: 21%	2021	14.1%	Screw Cap	6X0.75lt	No	No	No	No