



BISCAY ROAD

2023 BISCAY ROAD SHIRAZ

Planted in 1981, the iconic Biscay Road Vineyard is one of only a few in the Barossa where the soil is unique, the cracking clay Biscay soils provide ideal vine growing conditions for red varieties.

Biscay Road Vineyard grows Shiraz, Cabernet Sauvignon, Grenache and Mataro across 64 acres on the edge of Tanunda and Bethany. It also supplies grapes to some of the most well-known wineries in the Barossa.

VEGAN FRIENDLY



VINTAGE CONDITIONS

Vintage commenced later than the 'new normal' of the past 20 years. Spring rainfall was one of the wettest on record with the season seeing average soil moisture and strong budburst.

Summer days were sunny with temperatures average. With this and large canopies, veraison did not occur in many varieties until February. The hard work in the vineyard paid off. Reds have intense, rich and balanced flavours and colours; whites have lovely aromatics, finesse and great natural acidity.

TASTING NOTES

A deep purple hue and an aromatic profile of ripe blackberries, plums, and dark cherries, with hints of black pepper and cocoa. On the palate, it's full-bodied and juicy, featuring velvety tannins and a touch of oak that adds complexity. Well-balanced acidity lends freshness, leading to a long, warm finish with subtle herbal undertones. This Shiraz is a true expression of Barossa Valley, ideal for immediate enjoyment or cellaring for up to 10 years.

FOOD MATCHING

Perfect with grilled lamb or hearty stews.

TECHNICAL DATA

Winemaker: Dan Graham

Varietal: Shiraz 100%

Region: Barossa Valley

Oak Maturation: Aged for 18 months in French oak puncheons.

Alc: 14.6%, **pH:** 3.54, **TA:** 6.90 g/L

Harvest Date: April 2023