

# CURATOR WINE CO

## Hamlets Barossa Valley Shiraz

### The Vineyard

Site location: Various Ebenezer, Kalimna & Nuriootpa

Clone: Various

Planted: 1950's & 60's

Elevation: various

Soil: Various. Heavy, dense dark brown. Loam over clay soil and sandy loam on clay.

### The Winemaking

Each parcel was picked separately and destemmed into open-top tank for fermentation, chilled down then allowed to warm up then inoculated with yeast to start the ferment. All parcels were fermented separately. The ferment was gently hand plunged two to three times daily for approximately 10-12 days. Then basket pressed and all blocks blended together and filled to tank to complete natural Malolactic fermentation. Once completed the wine was transferred to seasoned USA & French oak where it stayed for approximately 12 months maturation in barrel.

The wine was raked once while in barrel, transferred to a storage tank and then bottled unfined, unfiltered.

### The Reviews

#### 93 Points - Halliday Wine Companion

Shiraz sourced from old vineyards on the Valley floor, planted in the 1950s and 1960s. Magenta-splashed crimson with characters of satsuma plum conserve, blueberry and boysenberry fruits with hints of spice, earth, purple flowers, roasting meats, licorice, dark chocolate and olive tapenade. There's a sleek, wonderfully pure flow of plummy fruit on the palate, softly spoken oak, silty tannins and a bright line driving things along.

