



ADELAIDE HILLS / SINGLE VINEYARD

SHIRAZ

Clonal Selection R6WV28 & 2626

2022

BACKGROUND

At Simon Tolley Wines, we are firm believers that great wine is made in the vineyard. Each season, no stone is left unturned to grow the best fruit that we can grow. Where particular seasons provide excellent growing conditions, special fruit characters and outstanding wine expressions, Simon puts aside this wine into his premium range of wines called "Perfectus".

HARVEST

A small parcel of carefully tended vines from the Tolley vineyard was harvested at the Adelaide Hills Woodside vineyard on the 8th April 2022. The growing period relatively cool, we enjoyed a long ripening period. Two cool climate shiraz clones (Tahbilk & 2626) were chosen and blended to add dark fruit characters and spice.

WINEMAKING

The 2 best hogshead barrels were chosen by our wine making team. The fruit was lightly pressed and fermented on skins for approximately 14 days. After primary fermentation the juice was transferred to barrel and went through malolactic fermentation in French barriques over a 10-month period and further enhanced by a delayed (1 yr.) wine release after bottling.

CHARACTER

Beautifully rich black fruit characteristics, with a rounded mouthfeel. A mélange of ripe blackberry, juicy Satsuma plum and a sprinkle of white pepper. This is all tied together silky, fine tannin structure, and a splash acid that promises this wine to be perfect for aging.

RELEASE DATE TBD

ALCOHOL 13.5% alc/vol

SCREW CAP

Ensures freshness and longevity.

Simon Tolley; Viticulturist

