

## Tallawanta Vineyard Shiraz

2018

Hunter Valley NSW

### Tasting Notes

— Perfumed aromas of bramble and red spice and red cherry flavours. Fine tannins with background oak and a lovely plush finish. The Tallawanta vines are 100 years old and are always the first Shiraz to be harvested. Even from a warm year like 2018 the colour is medium hue and mid density. Not to be underestimated, this wine can be enjoyed young, but will age beautifully. This is Brokenwood's 4th release from this historic site.

### Winemakers Comments

The Hunter Valley enjoyed another stress-free vintage in 2018. Low rainfall throughout 2017 meant low foliage and the harvest was saved by 210mm of rain over November to December 2017.

Picking Shiraz commenced on 28th January and completed in 2 weeks after a very hot end to January. The second of what has turned out to be three great vintages - 2017, 2018, 2019.

Debate will continue about the '17 versus '18, both have their own magic; some people will support the solid fruit/ tannin nature of the '17 while others the finesse of 2018.

The Tallawanta Vineyard was planted in 1920, on a east facing slope on Thompsons Rd. It is one of the most celebrated single vineyard Shiraz Vineyards in the Hunter Valley.

### Vinification

Processing started with 3-4 day cold soaking and then 4-5 day ferment at 24-26C. The vineyard is on dark loam soil and gives a more chocolate character to those in red soil. The oak regime for this wine is 100% French oak, with 15% new oak.

### Food

Enjoy with pork, or lamb and rosemary sausages.

### Drink

Drinking well now but will age gracefully.



### VARIETY

Shiraz

### REGION

Hunter Valley NSW

### TECHNICAL DATA

Alcohol	13.5%
pH	3.35
Acidity	6.5g/L
Residual Sugar	0.49g/L
Closure	Screwcap
Availability	750ml
RRP	A\$140