

Ten Minutes by Tractor



## 2023 10X Shiraz

### Our Thoughts

White pepper dominates the first take, then gives way to earthy undertones, with liquorice, violet and spices of star anise and cassia bark. A savoury style that is balanced by dark fruits and alluring rustic tannins.

### Vintage Comment

Higher than average rainfall during flowering and over the course of the season resulted in lower yields on all sites. Flavour and sugar development were prolonged, resulting in more hang time, greater intensity and drive.

### Harvest Date:: Yield

Hand picked 14<sup>th</sup> April – 20<sup>th</sup> April 2023 :: 2.5t/ha

### Vineyards

Paradigm Hill, Hunts Road

### Brix :: pH :: TA

22.5 – 23.04 :: 3.68 :: 6.0 g/L

### Winemaking

Handpicked fruit was separated into individual parcels and cold soaked for 5 days. Fruit was sorted and destemmed keeping whole berries sound. The fermentation management was gentle with a pump over a day and a rack and return on completion of ferment.

Pressed after 16 days on skins, and then put to oak to undergo natural malo lactic fermentation. This wine was then blended and bottled unfined and filtered.

### Aging :: Tank

11 months :: new and older French oak

### Finished residual sugar :: pH :: TA

Dry :: 3.65 :: 5.5g/L

### Alcohol

13.0% (7.7 standard drinks/750ml bottle)

### Production

14<sup>th</sup> February 2024 :: screwcap

### Food Pairing :: Serving Temperature

Lamb cutlets, roast potatoes and a fresh radish and beetroot leaf salad :: serve at 15 – 18°C

### Best Drinking

2024 – 2034

