



2016 Incygnés Green's Vineyard Shiraz

Barossa Valley, South Australia

Winemaker: Matt O'Leary



Winemaking – The shiraz fruit is picked in 3 or 4 batches depending on the vintage yield. This allows variation in ripening and different ferments to offer complexity and character in each parcel. The Shiraz fruit is fermented in small 8 tonne fermenters for 7 days before being pressed off to barrels. Only French oak hogsheads of which approximately 30% are new barrels. The decision to use only French oak has been made to allow the wine to build depth, palate weight and layers of spice driven characters and the low percentage of new oak is to ensure the finished wine is not overrun with overt oak characters on new barrels. The wine was aged for approximately 18 months before being blended and bottled.

Vineyard Background – The source for these wines is our Green's Vineyard located in the heart of the iconic Barossa Valley. Sitting east of Tanunda, at the foot of the Barossa ranges, the eclectic mix of soils provides the personality for our wines. Planted to Shiraz and Grenache, the Green's Vineyard pays homage to the traditions of the Barossa Valley albeit in a modern way.

Winemaker's Tasting Notes – The bouquet is generously rich with an abundance of bright blue fruits and layered with spices. The palate is firm and sumptuous with more dark berry flavours and firm, enveloping tannins that provide layers of interest, concentration and great length.

Alc 14.5%

pH 3.44

TA 6.81g/L

Residual Sugar 2.6g/L