Red Wines

CIMICKY SHIRAZ

VINTAGE: 2023

VARIETAL: SHIRAZ

VITICULTURE: South Australia's Barossa Region and Shiraz go hand-in-hand. It is one of the classic regional-varietal pairings in the world. Regular warm sunny days, with nights that are surprisingly cool for the uninitiated, ensure this moderate climate variety can ripen fully without losing too much natural acidity. Cimicky Shiraz is made from a blend of two vineyard sites: 51.5% from the higher altitude and cooler Eden Valley and 48.5% from our home vineyard just outside Lyndoch.

VINIFICATION: Eighteen months of maturation in 7% new American oak and 4% new French oak puncheons, with the balance in seasoned American oak hogsheads.

ALCOHOL: 14.5%

CELLARING: May be enjoyed now for its fresh spicy varietal fruit flavours, but will comfortably reward cellaring for at least ten years when stored under cool conditions.

TASTING NOTES: The much cooler 2023 vintage has produced a wine with intensely spicy Shiraz aromas coupled with a rich, soft mid-palate showing fresh dark fruit flavours. The influence of new oak maturation is just sufficient to add a warm, gentle toasty depth. This wine may be enjoyed now, but will comfortably reward cellaring for up to 10 years.

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