



CENTURION

OLD VINE SHIRAZ

COLOUR Full deep red

BOUQUET This classy Shiraz shows an aromatic and spicy perfumed lift enhanced through beautifully integrated French oak that adds a subtle cedar background to the cherry plum fruits.

PALATE Generous and flavoursome, the palate has silky tannins and lovely persistence. The structure retains the hallmark elegant seamlessness of this pedigree Shiraz. Perfectly balanced.

FOOD SUGGESTIONS Rare lamb backstrap, seared Tuna, roasted vegetables.

CELLARING POTENTIAL This wine is designed to mature and develop to give many years of drinking pleasure. 10 years at least.

WINEMAKING NOTES 20% of the hand picked fruit from our old vines was included in the must as whole bunches to augment the aroma and palate structure. The wine was fermented in small, 600kg fermenters and hand-plunged three times a day before pressing after 10 days on skins. The remainder of the batch was vat-fermented with hand pump-overs to extract the colour and flavour intensity. Following pressing, part of the wine was filled to new French Oak and a vat to complete malo-lactic fermentation with re-working to exchange the maturation vessels after 9 months. After careful barrel selection, the components were blended in May 2020 and received a light fining before bottling in August 2020.

VINTAGE CONDITIONS Yields in 2020 were affected by weather conditions at flowering and were lower than average. Rainfall from May to August 2019 was slightly above average. Unusual for McLaren Vale, there were spring frost events. Cool November weather affected vines that were just flowering and cool and windy conditions into mid-December affected fruitfulness. Very hot conditions in the last half of December pushed the temperature above average. Some good rain events helped relieve a dry December. Both January and February were cooler than average providing a longer ripening period without any extremes. Relatively mild conditions continued into March once vintage had begun and with no rain, provided ideal harvest conditions. From modest yield, fruit quality is very good and displays good intensity with elegance.

BACKGROUND INFORMATION Planted in 1892, the vineyard is amongst the oldest in the region, indeed in Australia. Situated at the back of the Old Hut Block, the gnarly Shiraz vines are grown in grey loams over old river clay with underlying limestone. The combination of site and old vines produces a lovely elegant yet powerful style of wine. The vineyard is hand pruned and harvested. The climate is moderate and tempered by the cool sea breezes from the Gulf of St. Vincent some 8 kilometres away

OAK TREATMENT 100% French oak - 25% new, 43% 1-3 year old, remainder in large format vats then used hogsheads. 15 months in oak.



TECHNICAL DATA

VINTAGE: 2020

REGION: McLaren Vale

VARIETY: Shiraz

ALCOHOL: 14.5%

VINE AGE: Planted 1892

SUGAR AT PICKING: 14.6° Baumé

PH: 3.44

ACIDITY: 1.48 gms/litre

RESIDUAL SUGAR: 1.48 gms/litre

MALOLACTIC: 100%

YEAST: *Saccharomyces cerevisiae*

Richard Hamilton

