



# **2022 SHIRAZ**

The Willows has been our home since 1845, when 'JG' Scholz first arrived in the Barossa. Seven generations on, we continue to farm our unique parcel of land in the Barossa.

## Variety

100% Shiraz Light Pass Barossa Valley

### <u>Vineyard</u>

Our estate shiraz fruit is sourced from 3 different Shiraz blocks across our vineyard. The difference in soil type, clone, microclimate and management between each block helps build complexity in the final blend. Vine age varies from 20-55 years. Soils vary but are predominantly sandy loam over red clay.

### Vintage 2021-22

Winter rainfall for 2021 was above average. The wet winter was welcome after 3 dry'ish years. Maximum temperatures were below average for the beginning of the growing season; the latter half was warmer providing good ripening conditions. A hailstorm in October weaved across the valley; the impact at the Willows was isolated. The mild and dry conditions of vintage were ideal, with winemakers talking about the wines of vintage 2022 being elegant and structured with depth and length of flavour. A great follow up to 2021!

#### Winemaking

Destemmed and fermented to dryness. 8 days total on skins. Basket pressed to tank. Upon completion of MLF transferred to barrel for 24 months maturation in 80% French and 20% American Oak hogsheads. We intend for the wine to be approachable as a young wine, but with ample structure to allow for cellaring.

### **Tasting Notes**

Deep crimson in colour, powerful but graceful, showing fine balance and structure. The wine opens with spicy, dark berry notes, revealing hints of sweet cedar spice. Richly aromatic and velvety, full bodied and packed with plum, blueberry, cloves and cinnamon spices, finishing long with silky tannins.

ALC 14.6 % Vegan Friendly

Winemakers: Peter & Jack Scholz