



# THE WILLOWS VINEYARD



*Gold Medal Barossa Wine show 2024  
Runner up to trophy winner*

## 2023 G7 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  
Single Block  
Light Pass Barossa Valley

### **Vineyard**

Fruit for this wine is sourced from our back block 2004 planting. The soil on the block is different to that found on our lower lying blocks, highlighting the diversity of soil types across our vineyard site. Predominantly sandy loam over mottled red and yellow clay, strongly influenced by a vein of heavier textured ironstone. The combination of this soil type and the Shiraz clone 1654 produces wines with intensity of flavour and age worthy structure.

### **Vintage 2022/23**

The 2023 vintage required patience. After a typical Barossa winter in 2022 of average rainfall and temperatures, the arrival of Spring brought above average rainfall and record-breaking low temperatures, which led to significant delays in shoot growth and bud burst. The entire growing season proved mild and temperate, resulting in a long slow ripening season with remarkable acid retention in the grapes. The hallmark of 2023 is an abundance of intense aromatics, matched with a rich spectrum of flavours and fine natural acidity that extends across the board... All hallmarks of an exceptional vintage.

### **Winemaking**

2 parcels of fruit were hand-picked 8 days apart: the first targeting lift and brightness, the second targeting depth and structure. Small batch open fermentation, 10-12 days on skins with gentle hand plunging. We included some whole bunches during ferment chasing lifted aromatics and complex structure. Basket pressed to seasoned French oak. Malolactic fermentation occurred in barrel. 14 months barrel maturation.

### **Tasting Notes**

The wine opens with lifted aromatics of raspberry, blackberry, violet florals and black pepper spice. The palate is vibrant and expressive, all about primary fruit. There is a `mineralic` feel that runs the length of the palate with the wine showing great poise and balance.

ALC 14.4 %  
Vegan Friendly  
Winemaker: Jack Scholz