HEIRLOOM
VINEYARDS

EST. 2004 AUSTRALIA



2019 BAROSSA SHIRAZ

Heirloom Vineyards was conceived in vintage 2000, when a young winemaking student caught the eye of a silly old wine judge. A love story ensued inspired by two vows: To preserve the best of tradition, the old world of wine and our unique old vineyards and to champion the best clones of each variety planted in the most appropriate sites embracing the principals of organic and biodynamic farming. Seven long vintages of trial and error passed before Heirloom Vineyards could make a wine that was fine enough to pass on to future generations. That is this wine.

This Heirloom Vineyards Shiraz was produced from our best Barossa hand tended vineyards. Matured for 18 months in both American and French oak, this Shiraz can be enjoyed now yet will reward cellaring and decanting.

OUR WINE NOTES

Shiraz can be a simple sip or a symphony of the senses, a moment of pleasure or an eternity of contemplation. Only the poet can know, so stop thinking and surrender.

COLOUR

Dark purple and deep with an ultra-violet blue-garnet rim edge.

AROMA

Minerals and chalk and granite when inspected with a geologist's pick-hammer; fresh ripe plums and early morning blackberries just about to burst on the cane; an overlay of dark chocolate and the finest, most subtle oak... Heightened, lifted, inky - ethereal and yet deep..

PALATE

An open and dry front palate quickly leading to an opulent mid palate. Tightly coiled dark berry and plum fruit at its core which offer both intensity and an even-keeled balance between fruit, tannins, and acid. Flavours of dark chocolate, cocoa, some Christmas Cake and compote plums. The rolling waves of friendly tannins continue to the after-palate.

OVERALL

This full and robust red wine looks proudly to its century and a half of Barossa vine and wine tradition. It also has a contemporary eye on the more natural and nuanced expectations of 21st Century wine connoisseurs, who see wine as a partner to life's luncheons and dinners, not a domineering egotist. Drinks well now with a panoply of German sausages, or a Szchezuan banquet. Keep it cellared for hard cheeses in 8 and a half years time. (To the hour. Wine cellaring is an acutely precise science).

Alcohol 14.5% (8.6 Standard Drinks)

WINEMAKERS Elena Brooks & Rosie Signer

heirloomvineyards.com.au