

2016 (PLOWMAN) DRY GROWN SHIRAZ BAROSSA VALLEY



[WINEMAKING]

A meticulously hand manicured small vineyard that consistently produces superbly concentrated fruit. The cuttings were taken in the late 1960's from the original Penfold vineyard in Magill, clone unknown. They were dry reared and planted in 1999, a rare viticultural practice. Fermented in open fermenters with some extra days on skins to capture the amazing colour and tannins. 50% new oak - of which 25% is tight grain light toasted American oak and 25% lightly toasted high quality French oak. True Barossa Valley guts and glory. MINIMAL INTERVENTION.

[COLOUR]

Inky black with glass staining purple hues

[NOSE]

Brooding forest berry fruits with layers of dark chocolate and black licorice aromas with lingering notes of dark cherries.

[PALATE]

Exceptional. The concentration builds and this wine delivers as one of the best in its class. A distinct individual character has been developed and is rich and fleshy with generous flavours of raspberry, ripe plum and dark berries that are perfectly balanced with hints of kirsch, vanillin spice and savoury earthiness finishing with luxuriously soft tannins. This demands to be cellared long term.

[TECHNICAL]

pH - 3.31 | TOTAL ACIDITY – 7.00g/L | 14.5% alc/vol

VIGNERON | BERT PLOWMAN

ONLY 1284 BOTTLES PRODUCED.

A handwritten signature in black ink, reading 'Janelle Zerk'.

WINEMAKER | JANELLE ZERK



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