



# Single Vineyard 2017 Gobell Shiraz

# **COLOUR**

Deep dark red.

#### **NOSE**

Vibrantly aromatic with blue and black fruits.

#### **PALATE**

The palate is balanced with concentrated fruit characters incredible length of flavour and finesse along with a fire tannin spine.

### **WINEMAKING**

Sourced from vines planted in 1970 in the Stonewell region. The soil is grey silty sand over loam. Hand- picked and open fermented form eight days before basket pressing into combination of new and second use French oak.

## **VINTAGE REPORT**

The Barossa experienced a wetter and cooler (2°C) than average winter and spring with good soil moisture levels. These conditions resulted in a later harvest, some three to four weeks, than recent years, which was a return to 'normal'. The later harvest allowed grapes to ripen more slowly and evenly with a gradual accumulation of sugars and flavours, which is exactly what we look for when making high quality Barossa wines. The yields were around 20 - 30% higher than the five -year average.

## **QUICK NOTES**

REGION Barossa Valley

GRAPE VARIETY 100% Shiraz

WINEMAKER Stuart Bourne

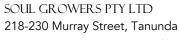
ALCOHOL / VOLUME 14.5%

TITRATABLE ACIDITY 5.8 g/L

P.H 3.52

CELLAR POTENTIAL 10 +years

OAK 100% French Oak



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