

`Grains of Paradise` Barossa Valley Shiraz 2014

Barossa Valley, South Australia, Australia



PRODUCER

Charlie Melton was among the first to recognise the value and tradition of Barossa Valley's old-vine Grenache, Shiraz and Mourvèdre (Mataro). While others were grubbing up Shiraz to plant more fashionable varieties, Charlie and a small band of Barossa winemakers convinced farmers to keep their historic vineyards. Since 1984, Charlie has produced premium Barossa red wines. Initially styled on those from the Rhône, they are now considered leading examples in their own right. Charles Melton is a family project, and today his daughter Sophie, a talented young winemaker, assists Charlie in the winery.

VINEYARDS

Parcels of Shiraz were sourced from selected blocks at Lyndoch, Krondorf, Tanunda and Light Pass, taking advantage of different Barossa soil types ranging from black clay, red loam and sandy loam, and slight variation in climate moving from the north to south of the region. The vines are predominantly dry grown, with sustainable vineyard management practices including use of fungicides suitable for organic viticultural production only. All vineyards are hand pruned to two bud spurs on a permanent cordon. A sprawling canopy is maintained to shade the bunches from the summer sun, as is typical for Barossa vineyards. All vines are on their own roots, as the region is still free from phylloxera.

VINTAGE

There was a fiery start to the vintage, with one of the warmest summers since 1908. Fortunately, mid-February brought 90 millimetres of rain which refreshed all the vines and brought the fruit back into superb balance. The next eight weeks saw the most temperate, sublime autumn harvest weather seen for many years.

VINIFICATION

Separate vineyard parcels were 100% de-stemmed but not crushed, and fermented for around 10 days between 18°C and 22°C, with careful cap management using both pump overs and some hand plunged small batch lots. The wine underwent malolactic fermentation in 100% American oak barriques before 24 months' maturation on lees. The best barrels were selected for blending before bottling, unfined, with minimal filtration.

TASTING NOTES

Deep in colour, scented with dark plum pudding and some fine sweet oak. The generous palate has long, spicy flavours with concentrated, very well-integrated tannins. Rich but balanced, showing the best of the traditional Barossa style.

Grape Varieties	100% Syrah/Shiraz
Winemaker	Charlie Melton
Closure	Stelvin Lux
ABV	14.5%
Residual Sugar	1.2g/L
Acidity	6.3g/L
Wine pH	3.46
Notes	Sustainable, Vegetarian, Vegan