

Koomilya,

`DC Block` McLaren Vale Shiraz 2015

McLaren Vale, South Australia, Australia

KOOMILYA



Grape Varieties	100% Syrah/Shiraz
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Winemaker	Stephen Pannell
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Closure	Screwcap
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ABV	14%
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Acidity	5.6g/L
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Wine pH	3.68
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PRODUCER

Stephen Pannell's passion for expressing a sense of place is exemplified through his Koomilya wines. Koomilya, a 12-hectare vineyard in the heart of McLaren Vale purchased by Stephen in 2012, has long been his passion project. "When I was at Hardy's, the fruit we got from this vineyard was superb, and one of the wines I made from it won the Jimmy Watson Trophy." First planted in the late 1800s, the combination of unusually sandy soils and old vine fruit gives the wines distinctive freshness and aromatic lift. Koomilya has the potential to become one of Australia's most sought-after vineyards. "The wines illustrate what I'm hoping modern McLaren Vale wine will be, which harks back to a tradition of what it looked like in the 1960s, without all the artifice of winemaking," says Stephen.

VINEYARDS

First planted in the late 1800s by the Hardy family, the 32 hectare Koomilya vineyard is planted with 12 hectares of vines, which are on average 80 years old. It is in the Blewitt Springs sub-region, with more sand in the soil than other McLaren Vale sites, which gives the wines an aromatic lift and sets them apart from the crowd. Surrounded by native bush land and nestled in the forest, the vineyard has a unique micro-climate with three different soil types which gives this property a unique geological and viticultural foot print.

VINTAGE

A warm and dry spring and early summer was followed by an unusually cold January and February. This allowed the grapes to develop intense fruit flavours and retain natural acidity through the hot and dry harvest period.

VINIFICATION

The fruit spent 10 days on skins in open top fermenters with the hard pressings removed. The wine was then transferred to a stainless steel tank for about six weeks before it was moved to oak puncheons. It completed malolactic fermentation and spent a total of 14 months in oak prior to bottling.

TASTING NOTES

Cool and aromatic, the nose is reminiscent of the Australian bush with blood plums, fresh prunes, citrus and fresh herbs. This Shiraz is the most tannic wine Steve makes. Pleasingly ripe, rich flavours fill all corners of the mouth with blue fruits and Eau de Vie. A finish of dusty earth and roasted meats.

LIBERTY WINES