

By Farr,
Geelong Shiraz 2020
Geelong, Victoria, Australia



Grape Varieties **96% Shiraz**
 4% Viognier

Winemaker	Nick Farr
Closure	Natural Cork
ABV	14%
Residual Sugar	0.6g/L
Acidity	7.1g/L
Wine pH	3.55
Bottle Sizes	75cl
Notes	Vegetarian, Vegan, Practising Organic

PRODUCER

Based in Geelong, around 80 kilometres southwest of Melbourne, Gary Farr and his son Nick make small quantities of single vineyard Pinot Noir and Chardonnay that rank among Australia's best. Gary has been making wine since the early 1980s in Australia (at Bannockburn) and Burgundy (10 vintages at Domaine Dujac). Not simply following in his father's footsteps, Nick has also carved out a stellar reputation of his own and was named Winemaker of the Year by Gourmet Traveller Wine in 2020. They work with multiple sites in the region that encompass a range of aspects and soil types, including loam, limestone and both red and black volcanic soils. This variation, together with a light touch in the cellar, lends itself to elegant wines of great complexity.

VINEYARDS

The Shiraz comes from the original By Farr vineyard, planted in 1994 on a north-facing slope which has red ironstone colouring on the surface and a limestone base. This is unlike their other vineyards which are mostly black volcanic soil with heavy amounts of limestone on the surface. The vine rows run north/south gaining full sun exposure throughout the day resulting in more perfumed, prettier wines and it is always the first vineyard to be harvested.

VINTAGE

Geelong experienced high rainfall over the winter and leading into spring. Frost affected some vineyards in the Moorabool Valley, lowering crop volumes. Budburst occurred slightly later with good growing conditions throughout spring. Winds were a factor during flowering so some poor fruit set was seen, with smaller bunches and lower crops through most vineyards. Summer was a season of all extremes: over 40°C days, cold temperatures, storms, strong winds and large amounts of water in the space of a few hours. Thankfully, there was reprieve with more temperate conditions at the end of the summer season, helping to slow maturation of the grapes. Harvest began on March 20th and ended April 23rd.

VINIFICATION

The fruit is hand picked with 20% left as whole bunches in the fermentation. The Shiraz is co-fermented with a small amount of Viognier. Fermentation began naturally and lasted for 19 days prior to being pressed. The wine is aged for 18 months in French oak, 20% of which was new, and is bottled under vacuum.

TASTING NOTES

This Shiraz has a powerful nose, spiced with pepper and mineral elements. The co-fermented Viognier adds richness and perfume to both the nose and palate. Intense dark fruit and earthy long tannins on the palate complete the delicate structure and overall elegance of the wine.