



Grape Varieties	<b>100% Shiraz</b>
Winemaker	<b>Skye Salter</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Bottle Sizes	<b>75cl</b>

## PRODUCER

16 Stops wines are made with fruit from across South Australia. They are made alongside the Willunga 100 wines in McLaren Vale and benefit from the same input from winemaker Skye Salter. Given our unwavering commitment to promoting 'regionality' with our Australian portfolio, we felt it was best to invest in premium regions for our 'entry point' Australian wines. And, given the quality of the fruit from which they're made, the 16 Stops wines offer tremendous value for money.

## VINEYARDS

The grapes are sourced from a mix of South Australian vineyard sites with the majority (90%) coming from the Riverland region along the Murray River. This area has two main soil types; the river valley soils consisting of sandy loams over clay subsoils, and on higher ground, wind-blown sands over lime and clay layers. The climate here sees long sunny days and noticeably cooler nights. A small percentage (10%) of the fruit came from McLaren Vale. The region is not far from the sea, so night-time temperatures are not extreme and the daytime temperatures are moderated by cool breezes in the afternoons. The vineyards are irrigated and modern-trellised.

## VINTAGE

The Riverland experienced an almost textbook growing season over 2020/2021, with rainfall back at long term averages after several very dry years. Mild weather continued throughout the flowering period. This led to substantial fruit set, providing above average yields. Throughout the ripening process, weather was cooler than normal which extended the growing period and allowed the grapes to ripen fully at a gradual pace. This vintage saw Shiraz grapes develop excellent varietal character and maintain bright natural acidity.

## VINIFICATION

The wine was fermented in stainless steel fermenters with minimal cap management allowing soft and gentle extraction of the natural tannins from the fruit. Following seven days on the skins, the juice was pressed to tank. The majority was matured in tank, with a small proportion matured in French oak hogsheads for added complexity.

## TASTING NOTES

This particular Shiraz is deep crimson in colour, with a lifted nose of dark plum, red berries, black pepper and some notable spice. Careful use of oak lets the fruit shine while providing some structure and complexity. The flavours across the palate echo those of the nose with a slight earthy and savoury tone. Fresh, silky tannins give this wine a beautifully long finish.