

# NARROW ROAD SHIRAZ CABERNET 2019

## Varietal:

66% Shiraz, 34% Cabernet Sauvignon

## Region:

Barossa Valley

## Vineyards:

Narrow Road Vineyards

## Oak:

New to twice aged French oak hogsheads

## Analysis:

Alc/Vol: 14.5%

pH: 3.59

Titrate acid: 6.0g/L

## Food Pairing:

Dry aged scotch fillet

## Cellaring:

Drink now to 2029

## Tasting Notes

Dark ruby, purple in colour. Aromatically the wine entices from the get go with prominent glimpses of inviting dark berry fruits underpinned by fleeting wafts of fountain pen ink and boot polish. On the palate the wine is luscious and supple. Vibrant dark fruit notes of blackcurrant and blood plums are joined by just a hint of milk chocolate. These are surrounded by a very resolved tannin frame ensuring a gentle hand delivers some subtle framing. Whilst layered and complex, the wine shows genuine balance and life and slips down all too easily for the drinker.

## Technical Notes

Hand harvested and then crushed into traditional open top fermenters, the wine undergoes pre-fermentation cold soak and is then either gently pumped over or punched down by hand according to winemaker specifications so as to obtain optimal colour and retain complex fruit flavours. Additional post fermentation maceration usually occurs before the wine is then drained and pressed to barrel. Free run and pressings are usually kept separate and a combination of new and aged oak barrels are used for a maturation of between 18-24 months. The two varieties are kept separate until blending and bottling. The wine then sees some further time in bottle prior to release.

## The Vineyard

The Narrow Road Vineyard sits high on the hills behind the township of Rowland Flat. The vines grown adjacent to the original Schild homestead that was purchased and settled by Ben and Alma Schild in 1952 on what was historically known as 'Narrow Road'

## The Vintage

The 2019 growing season commenced with a warmer than average winter and spring before the combination of a couple of hot spells followed by near perfect conditions eventuated later in the season as we closed in on harvest dates. This resulted in some early harvest sugar accumulation in some blocks without necessarily the required flavour development in the grapes. A year when there was no substitute for winemakers spending significant time in the vineyards. If this was done and canopies and moisture was managed well, the flavour components caught up and, whilst yields were low, the resulting quality was very good.

