

CHARLES MELTON

FINE BAROSSA RED WINES



2018 GRAINS OF PARADISE SHIRAZ

VINTAGE

So little rain, but so much flavour!! The lack of any real spring rain has resulted in the crop levels similar to 2016 some 30-40% below seasonal averages. But the upside is the intensity of fruit spectrum across all varieties.

STYLE

A glorious year for Barossa Shiraz. The richness and weight leavened by the lifted perfumes that this harvest provided. As is always the case superfine immersion bent American oak adds a sweetness of aromatic to balance the Shiraz spice.

VINIFICATION

Fully destemmed but uncrushed fruit is given a cool 10 to 14 day maceration prior to a gentle membrane pressing. The pressings and free run are combined prior to transfer to 100% American oak of which 40% is new. The oak is seasoned in France for 3 years before being coopered using the immersion (water) bending technique rather than fire bending. The 2018 Grains spent around 26 months on its lees in barrique prior to a natural settling and bottling.

TECHNICAL

Alc: 14.5%

TA: 6.9g/L

pH: 3.4

CHARLIE MELTON
WINEMAKER