



SHIRAZ - NO ADDED PRESERVATIVE

If you haven't been to Cowra NSW then our 2020 Shiraz is your one way ticket. Juicy raspberry, tobacco and black pepper on the nose with lingering tannins and creamy vanilla spice nuances from a mix of old and new French/American oak.

We're the Natural Wine Co



Growing Season:

2020 vintage was warmer than average in our region with warm dry days leading into harvest. The Natural Wine Co Shiraz experienced Budburst on the 18th of September which was followed by strong cane growth for the six weeks up to flowering. Irrigation of the vines commenced at this time in order to promote vigour in what was forecast to be a dry year. Conditions for flowering were ideal and we experienced an excellent fruit set. Verasion occurred in early January. The ripening period was ideal, with minor rain events leading into harvest and minimal heatwaves. Resulting in the grapes developing flavour ripeness and sugar accumulation concurrently.

Harvest occurred on March 8th.

Winemaking:

The Shiraz was crushed and de-stemmed prior to being transferred to small stainless open fermenters; the addition of preservatives was avoided at this stage. The must was inoculated and fermentation took place at 24 degrees C. The cap was plunged by hand three times a day, with the wine pressed off the skins at the $\frac{3}{4}$ mark of fermentation. This decision was made in order to minimize extraction from the smaller than average berries. Due to the dark fruit spectrum, a decision was to use a moderate amount of both French and American oak. The use of any preservatives or animal based products was avoided during the production of this wine, with the intention being, bottling the most natural product possible.

Tasting Notes:

Ripe plum in colour this Shiraz has aromas of raspberry, cherry and tobacco complimented with some nuttiness. These flavours follow onto the palate in an enticing way and are well balance by silky tannins and vanilla spiced oak. Being medium bodied this wine can be enjoyed upon release, or benefit from short term cellaring.

Analysis pH 3.76 TA (Tartaric) 5.2g/L RS < 0.5g/L Total Sulfur Dioxide 0 mg/L

