

REYNELLA BASKET PRESSED SHIRAZ 2021

Winemaker's Notes

Established in 1838 by John Reynell, the ReyneIla winery enjoys the unrivalled prestige of the birthplace of South Australia's internationally renowned wine industry, and is the proud home of the State's oldest operating wine cellar.

Small parcels of individual vineyard fruit from the highly acclaimed McLaren Vale region were hand-picked for this rich traditional Shiraz. The grapes were carefully picked and fermented in traditional open fermenters. Once the desired fruit intensity was achieved, the skins were basket pressed ensuring only the soft tannins were extracted. The wine was matured in French oak barrels for 16 months as individual vineyards components.

Conditions during vintage 2021 were ideal. Good winter rainfalls, a warm Spring with sporadic rainfall preceded a mild Summer with no extreme heat events. The resultant wines have outstanding colour, vibrant and fresh fruit flavours with soft, ripe tannins.

An outstanding wine; rich and opulent, displaying the classic characteristics of old vine rich McLaren vale Shiraz filled with juicy dark fruits of blueberry, ripe plum, blackberry and chocolate flavours.

TastingNotes

Wine Style

Sweet 1 2 3 4 **5** Dry
Light 1 2 3 4 **5** Full bodied

Colour:

Vibrant Deep Crimson with purple hue

Bouquet:

Rich and complex notes of dark cherry, blackberry and plum with licorice, dark chocolate and freshly ground coffee.

Palate:

Concentrated rich and vibrant flavours of blackberry, blueberry, raspberry and plum with black olive, dark chocolate and licorice. The palate is layered with complex, velvety tannins. It's a perfectly balanced with rich, textural offerings and an exceptionally persistent finish.

Vintage Release 2021	Winemaker Matt Caldersmith	Malolactic Fermentation 100%	Soil Type Rich black & red clay based soil, some gravelly red loam
Alcohol	Region	Cellaring	Climate
14.35%	McLaren Vale	5-15 years	Mediterranean
Acidity	Grape Variety	Oak Maturation	Age of Vines
6.53g/l	Shiraz	95% French oak, 25% new, 70% 2 nd /3 rd year. 5% American Oak	40 years
PH	Fermentation		Harvesting
3.53	Open fermentation		Handpicked

