

MIGHTY OX

SHIRAZ 2018

*'Sourced from the rich deep clay soils of Northern Barossa, in the parishes of Ebenezer, Greenock and Moppa Hills. A wine that represents the unique history of Barossa Shiraz, strong, bold and muscular, much like the great oxen used to plough the ancient Australian soils',
Helen McCarthy, Chief Winemaker.*

GRAPE VARIETY	Shiraz
VINEYARD REGION	Barossa Valley
WINE ANALYSIS	Alc: 14.8 % pH: 3.52 TA: 6.8 g/L
MATURATION	American Oak, one to three year old hogshead barrels for 18 to 24 months.
VINTAGE CONDITIONS	July and August saw good rainfall that preceded a warm and dry spring. The dryness carried through the growing season, with very few rain events from mid-November. Overall a dry growing season, with a warm spring, occasionally hot summer and a perfect autumn, producing densely flavoured wines.
WINEMAKER NOTES	All vineyards are harvested separately and treated as individually parcels in the winery. The various parcels spend around 8-12 days on skins with ferments ranging in temperature from 20-30°C. After fermentation the wine is gently pressed directly in to barrel, with each parcel remaining separate, for 12-18 months maturation.
COLOUR	Bright and intense crimson colour.
NOSE	A complex and powerful nose, full of rich dark berries, black forest cake and vanilla with subtle licorice root and spice characters.
PALATE	Full bodied, luscious and powerful on the palate. Excellent fruit intensity, enhanced by the American oak with strong characters of blackberry and black cherry. Prominent oak characters of vanilla and dark chocolate seamlessly appear with delightful and evident acidity and tannin. There is an outstanding persistence long after the wine leaves the mouth.
PEAK DRINKING	2028 - 2033
LAST TASTED	July 2020