

Orlando

LAWSON'S PADTHAWAY SHIRAZ 2019

OVERVIEW

Made only in exceptional vintages, the fruit for this wine is sourced entirely from the original J Block on Lawson's Vineyard in Padthaway. The wine has intense red berry fruits characteristic of the cooler Padthaway region, and American Oak adds creamy texture and weight to the palate. Significant eucalyptus trees bordering the vineyard imbue the wine with notes of mint.

COLOUR

Dark crimson red with bright red highlights.

AROMA

Vibrant, fresh red berries are infused with notes of coconut and cedar, followed a pleasant eucalyptus finish.

TASTE

Dark plums and liquorice with bright, lifted eucalyptus. Rich and generous with excellent weight on the palate directed by soft, refined tannins. American oak adds a creaminess and flow to the palate.

ENJOY WITH

Thai rare beef salad.

IDEAL DRINKING WINDOW

Now to 2040

HARVEST DATE

April 2019

BOTTLING DATE

September 2020

WINE ANALYSIS

14.5% alcohol by volume
6.2 g/L total acid
3.49 pH
0.4 g/L residual sugar



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REGION

Padthaway

GRAPE VARIETIES

Shiraz 100%

VINEYARDS

Always source entirely from the original J Block on Lawson's Vineyard in Padthaway. This block is unique in the characters it imparts into the fruit that it produces; a T-trellis opens up the canopy delivering ample light to ripen the fruit full without desiccation, a row of bordering eucalypts impart a distinct citrus gum character and a few trees passing white grape vines in the block focus the acidity on the palate.

VINTAGE CONDITIONS

2019 was a standout vintage for Padthaway. While many regions struggle with drought and heat waves, the milder temperatures and excellent ground water set up for a classic vintage. Good pre-Christmas rainfalls along with prudent vineyard management set up the vines for a healthy disease-free ripening season. Yields were average but quality was excellent.

WINEMAKING

A single parcel of fruit was fully destemmed and crushed and fermented in a small static fermenter for 14 days. The fermenting wine was tasted twice daily to allow winemakers to control the process to ensure all the potential of this unique fruit was realised. Tight control over pump over frequency and duration as well as temperature control (between 20C and 28C) was maintained throughout the fermentation. A cultured yeast was used to help ensure a clean and faultless ferment allowed the fruit to sing. At pressing, only the free running wine was selected for this wine preventing over extracted characters or harsh seed tannins from being present.

The wine was matured for 15 months in 63% new American oak, 14% new French oak and the balance of 23% oak being seasoned American oak.