

Orlando



2022 ORLANDO PRINTZ SHED SHIRAZ - BAROSSA VALLEY

OVERVIEW

Reserved but extraordinary. Harvested from two vineyards in Rowland Flat and Greenock.

COLOUR

Deep dark crimson.

AROMA

Dark raspberry chocolate ganache, cinnamon, raspberry, cedar spice and hazelnut.

TASTE

Dark fruit spectrum with hint of vanilla and smoked meat. Cacao tannins. Generous and open palate with welcoming fruit sweetness with fine tannins and lingering toasty oak.

ENJOY WITH

Grilled scotch fillet, beef goulash, lamb roast, braised eggplant with a tomato sauce.

IDEAL DRINKING WINDOW

Now to 2034

HARVEST DATE

March 2022

BOTTLING DATE

December 2023

REGION

Barossa Valley

GRAPE VARIETIES

Shiraz 100%



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VINEYARDS

- 102 year old hand-picked whole berry Rowland Flat parcel spent 20 days on skins in an old seasoned French oak vat.
- Krondorf parcel (51 yo vines) fermented in an old seasoned French oak vat for 19 days.
- Rowland Flat parcel (10 yo vines) fermented in an open fermenter for 15 days.
- Rowland Flat (20 yo vines) fermented in open fermenter for 14 days.
- Rowland Flat Parcel (24 yo vines) fermented in closed top static fermenter for 12 days.

VINTAGE CONDITIONS

A well above winter rainfall was welcome after 3 successively dry seasons. This held the vines in good health going into the growing season. Fairly dry conditions over summer, with a welcome shower in February to again provide the thirsty Shiraz vines with respite. February recorded lower than average temperatures, providing for slow and even ripening across all varieties. A vintage that will be defined by elegance and structure.

WINEMAKING

100% oak hogsheads. 57% New French, 15% New American, 28% seasoned French. 17months in oak. 5 blocks – 4 x Rowland Flat and 1 x Krondorf blended post fermentation. 90% machine 10% hand-picked. Machine parcels were Pellenc sorted. 90% traditional destemmed (not crushed). 102 yo Rowland Flat & 51 yo Krondorf blocks fermented in seasoned French oak vat as whole berry. 3 x parcels cultured yeast added 24 hours after filling to fermenter. 2 x oak vat portions dry seeded 48 hours after destemming as whole berry. Bag pressed. Barrel selected to blend.

WINE ANALYSIS

14.5% alcohol by volume
6.5 g/L total acid
3.55 pH
0.5 g/L residual sugar

