

ABEDNEGO

SHIRAZ GRENACHE MOURVÉDRE 2017

'This blend is always one we spend a lot of time fine-tuning. While 2017 was one of our cooler years we could see very early on that we would have a wine with great fragrance, spice and length', Craig Stansborough, Chief Winemaker.

GRAPE VARIETY	Shiraz, Grenache, Mourvèdre
VINEYARD REGION	Barossa Valley, Eden Valley
WINE ANALYSIS	Alc14% pH 3.57 TA 5.75g/L RS 0.4g/L
MATURATION	Post fermentation the wine was matured for sixteen months in a combination of seasoned French oak puncheons and hogsheads.
VINTAGE CONDITIONS	There were cool and wet conditions in the months leading up to vintage (December, January and February) followed by warmer conditions leading to a very late harvest. The fruit gained excellent flavour ripeness and maintained optimum levels of natural acidity due to the extended hang time on the vine and increased canopy density.
WINEMAKER NOTES	Grenache was kept on lees for an extended period during maturation, a traditional old-world technique from Rhone Valley. The wine was fermented in a combination of stainless steel and concrete open fermenters to enhance freshness and add depth and complexity.
COLOUR	Deep dark crimson with ruby red hue
NOSE	Intense nose of black pepper, raspberry and cranberry with layers of tobacco leaf and orange peel creating a complex bouquet.
PALATE	Elegance and finesse in the glass with strong notes of red fruits on the mid palate with firm tannins. Complexity on the back palate with strong flavours of pomegranate, cranberry and delicious raspberry tart. A wine that will age gracefully over time.
PEAK DRINKING	2025 -2035
LAST TASTED	May 2020