

# SAINT PETRI

BAROSSA VALLEY

## SHIRAZ CARIGNAN

“THE SAINT PETRI COLLECTION HANDCRAFTED BY CALABRIA FAMILY WINES, IS THAT OF FINE RED WINES PRODUCED WITH PREMIUM BAROSSA VALLEY FRUIT. SHOWCASING ANCIENT VINES, REMARKABLE SOIL AND FINESSE – TRUE TO ITS BAROSSA HERITAGE.” EMMA NORBIATO, CHIEF WINEMAKER

### BAROSSA VALLEY 2020

#### THE VINEYARD

The wine is a blend of two grape varieties, Shiraz and Carignan, from the Calabria Family’s ‘William’ Vineyard in Barossa Valley’s sub region; Nuriootpa; soils are sand over clay at approx 280m elevation. The Carignan fruit is hand picked from old vines, circa 1914 planting and the Shiraz selected for this wine is over fifty years of age and displays a dense core of fruit.

#### THE SEASON

The 2020 vintage for the Barossa Valley produced fine wine grapes of high quality, but with low yields due to a dry growing season and extreme winter conditions. However, this enabled the fruit to slowly ripen, with flavour and phenological ripening keeping pace with the sugar development. This resulted in the flavours, colours, and overall quality being exceptional and known to be a standout vintage.

#### WINEMAKING

Crafted under the guiding hand of chief winemaker, Emma Norbiato, the fruit is hand picked and sorted to ensure perfect fruit reaches the fermenter. The parcels are let to cold soak for 24 hours before undergoing fermentation on skins. The parcels are fermented on skins for up to ten days before being gently pressed, and later completing malolactic fermentation in barrel. Once complete, the wine is matured in barrel for 18 months and at peak maturity the winemaking team individually selected barrels to craft a wonderful blend of Shiraz providing a rich and dark core of fruit and Carignan providing opulence and spice.

#### BOTTLE MATURATION

Drinking well now but will reward medium term cellaring for ten years.

#### TASTING NOTE

Dark cherry flavours with blackcurrant and hints of spice and cocoa powder. With a dense and rich fruit core, the wine dances across the palate with dark chocolate flavours, spicy French oak with ripe fine grained tannins, serious yet finely balance.

#### SUGGESTED CUISINE

Enjoy with sweet spiced beef medallions with roasted vegetables and green beans, or try oven roasted crispy pork belly.

#### ANALYSIS

Alcohol by Volume 14% | pH: 3.51 | Titratable Acidity: 5.85 | Sugar: 2.3

