



# THE ICONIC GRAND RESERVE

## 2018 BAROSSA VALLEY SHIRAZ

**Three generations culminating to produce an alluring and flavoursome Shiraz, produced by Calabria Family Wines. Handcrafted – hand plunged and gravity fed to barrel, under Bill’s watchful eye.**

### Vintage Conditions

The Barossa 2018 Winegrape harvest was completed by the end of April, and reflects picture perfect quality of the season. The preceding Winter had very close to average rainfall allowing for soil moisture reserves to build before Spring. Spring rainfall was around about average, with December rainfall being only approx. 57% of average, allowing for drier soils, combined with warmer than average October and November days, meaning that flowering was undisturbed, allowing for great fruit set and number of bunches per vine. January and February were warm and dry, with very warm temperatures in February slowing down the pace of ripening, which allowed the crucial process of flavour ripening to occur a little later towards cooler temperatures. The Indian summer of March and early April was ‘the icing on the cake’, with average temperatures, without any extremes, perfect for finishing off fruit ripening.

### Maturation

The hand harvested and transported from the Barossa Valley to our winery in Griffith. The fruit is fermented in open top concrete vats and before being pressed directly to barrel. After 12-18 months maturation the wine is emptied via gravity before bottling.

When the quality of the fruit is so high winemaking input is minimal- it is more a case of guiding the fruit gently through the winemaking process.

### Planted Year

1914 ‘Centenarian Vines’ Barossa Valley, South Australia.

**Region:** Barossa Valley

**Varietal:** Shiraz

**Vignerons:** Bill Calabria

**Harvest Date:**  
Hand harvested  
16th March 2018

**Vinification**  
Fruit was hand sorted and fermented in traditional open vats for seven days before being pressed to barrel.

**Appearance:**  
Medium purple

**Characteristics:**  
Seductive and alluring

**Analysis** Alc/Vol: 14.0%  
pH: 3.53 | TA: 6.05g/L  
Sugar: 3.8g/L

**WINE OF AUSTRALIA**

**Bouquet:** Aromas of wild black cherry, clove and dark chocolate, with hints of soft nutmeg.

**Palate:** Opulent tannins line the palate with wild black cherries and dark chocolate weaving through layers of French oak spice and soft nutmeg.

**Suggested Cuisine:** Fillet of venison with red wine and wild mushrooms.

**Cellaring:** Drinking well now but will reward medium term cellaring for twenty - thirty years.

**Winemaking Information:** Crushed, destemmed and fermented on skins for up to 10 days. Pressed off straight to barrel to complete primary and malolactic fermentation. Once MLF was complete, the barrels were racked and returned to remove the lees, then matured in barrel for 18 months, in a mix of 85% French, 15% American, of which 40% was brand new.

**Awards:**  
Trophy | Best in Show - Decanter World Wine Awards  
Gold medal - 2021 AWC Vienna  
Rated 93 Points by James Halliday

