

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 2019

THE VINEYARD

The wine is a blend of two grape varieties from three vineyard blocks in the Barossa Valley. Both the Shiraz and Carignan are 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 sourced from two vineyard blocks, one old & one young. The older block is circa 1914 planting and these vines are tagged and hand picked vine by vine. The Shiraz selected for this wine are over fifty years of age and display a dense core of fruit.

THE SEASON

The 2019 vintage for the Barossa Valley produced fine winegrapes of high quality, but with below average yields due to persistent low growing season and winter rainfall, with Spring 2018 rainfall being about 2/3 from the average and summer rainfall 1/3 of the average. Fruit was harvested in early March and we were rewarded with an excellent 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 Shiraz parcel was fermented on skins for up to ten days in our 60 year old bespoke concrete vats before being gently pressed, and later completing malolactic fermentation in barrel. Barrels are blended and matured for 12 months, in selected high quality French and American oak barrels for 12 months, allowing the wines to soften and develop gracefully.

BOTTLE MATURATION

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

TASTING NOTE

Dark cherry flavous with red licorice, hints of spice and coconut. A dense dark fruit core, the wine dances across the palate with dark chocolate flavours and savoury oak with ripe fine grained tannins, serious yet finely balance.

SUGGESTED CUISINE

Enjoy with Slow-cooked pulled pork with raspberry jus

ANALYSIS

Alcohol by Volume 14% | pH: 3.50 | Titratable Acidity: 5.94 | Sugar: 0.7

