



CALABRIA
FAMILY WINES

**CALABRIA
BROS.**
SINCE 1945

OLD VINE SHIRAZ

MADE WITH PASSION BY THE CALABRIA FAMILY | SINCE 1945



Vintage: 2021

Region: Barossa Valley

Vineyard: The grapes for Calabria Bros. Shiraz are from old vines in the Barossa Valley - a combination of estate fruit and growers.

Bouquet: Inviting aromas of cherry ripe, dark chocolate and mulberry with hints of black pepper spice, vanilla and mocha notes.

Palate: Full bodied and luscious flavours of sweet ripe berry fruits, mulberry and dark cherry complemented by milk chocolate and vanilla, finishing with chewy tannins providing great length on the palate.

Suggested Cuisine: Rack of lamb with a rosemary salt crust.

Winemaking: Three generations of family winemaking ensure that the Calabria Bros. know great wine. Upon receipt, the single vineyard parcels were immediately crushed and destemmed (50% whole berry), and let to cold soak for 24 hours before commencement of fermentation. Fermentation on skins for 10 days, then 25% pressed direct to barrel, with the remaining 75% to tank, to both complete primary ferment. Upon completion of primary fermentation, the parcel was then barrelled down to 100% American oak hogsheads (20% new) for wild malolactic fermentation, then sulphured, and matured for 12 months prior to blending and fining.

Season: Rainfall in the early months of the season resulted in very good subsoil moisture setting up healthy vines for the growing season ahead. The rainfall continued leading into the later months of the vintage, perfect for ripening balanced fruit and keeping the vines and canopy healthy and fresh. The mild temperatures throughout the season allowed for ample colour build up, varietal definition and ripe tannin, creating an overall high-quality vintage.

Wine Analysis: Alc/Vol: 13.5% | pH: 3.67 | TA: 6.1g/L | Sugar: 3.4 g/L

Cellaring: A fine example of Australian Shiraz that will cellar comfortably for 8 years.

