



MINIMAL INTERVENTIONAL WINEMAKING.
NO ADDITIONS AND MINIMAL SO2 AT BOTTLING.

2023 MELTING POT SHIRAZ

SHIRAZ | BAROSSA VALLEY | SINGLE VINEYARD | HAND-PICKED | VEGAN FRIENDLY

Our 2023 Melting Pot Shiraz is a beloved Barossa variety and a true melting pot of dark fruit flavour.

Sourced from a single 2-hectare vineyard in Marananga—known as the Doeckes block, planted in 1993 on sandy soils with ironstone over clay—this wine delivers in style every time. Rows are planted east-west to encourage even ripening, with sustainable practices like cover cropping, minimal soil disturbance, and single cordon spur pruning.

Small-batch and vegan-friendly, this Shiraz is generous, bright, and perfect for entertaining great friends. Hand-picked, destemmed, crushed and fermented on skins in open fermenters for seven days, it's basket-pressed and matured in a mix of new (10%) and seasoned (90%) French oak for 18 months.

The nose opens with dark fruits, balanced oak, medium to dark spice, orange peel, and smoked pork. The palate is finely balanced with cedar, dark berries, bright acidity, dark spice, and well-integrated oak.

VARIETY

100% SHIRAZ

REGION

MARANANGA, BAROSSA VALLEY

TOTAL ACID

4.64 G/L

RESIDUAL SUGAR

0

ABV

15%

PH

3.68