



BASKET PRESS SHIRAZ 2017



Perhaps more than any other wine, Basket Press Shiraz represents the style of wine we make. It draws heavily on the wisdom and shared knowledge of previous generations of Australian winemakers and recognises that at the heart of every great wine are great vineyards.

Basket Press Shiraz is made using equipment from the late nineteenth and early twentieth centuries, before aging in a collection of seasoned American and French oak hogsheads and large casks for two years. After bottling the wine is sealed under the highest quality cork. This approach enables us to make the kind of traditional, soft, deeply coloured, earthy Australian red wine that Robert O'Callaghan first became fascinated by as a budding winemaker in the 1960's.

After two dry vintages in 2015 and 2016, the skies opened in 2017 and the Barossa headlined the news with torrential downpours. This provided welcome relief for thirsty vines and replenished sub-soil water deep down by the vine's root systems. The stage was set for the fantastic budburst and flowering season ahead. The wet conditions resulted in abundant crops and pressure-free ripening conditions which stretched from February through to May. The Shiraz components which contributed to the Basket Press blend were brimming with spices on the nose and demonstrated outstanding structure.

Vintage 2017 was a win-win for grape growers and winemakers alike with higher than average yields and exceptional overall quality. We're confident this vintage of Basket Press will continue to soften and mature in bottle and will certainly show its best with a decade of age under its cork.