

earthworks

SHIRAZ 2021

After generations spent working the same soils, our growers have learned exactly when to step back and let nature take over. That way, the grapes absorb the natural characters of the earth. You see, our growers have been perfecting this way of doing things, year in year out, on the same lands and with the same sense of patience and dedication. And they'll continue to pass the knowledge along. So, the earthworks story will be a long one, tied to tradition and driven by sustainability. Now, time to crack the lid, lean back and taste the fruits of their perseverance.



AROMA

Dark berries and plum with spicy mocha, liquorice, vanilla and pepper.

PALATE

The aromas are mirrored on the palate with dark chocolate undertones and silky tannins.

PAIRING

Sticky barbecue beef ribs, tofu with chilli bean paste or spicy cinnamon and rhubarb bake.

VINTAGE CONDITIONS

Higher than average winter and spring rains provided a great start to the growing season. Mild spring weather enabled the vines to set a healthy canopy and slightly above average crop. A very mild summer with some rainfall helped to ripen the grapes with beautiful flavours.

WINEMAKING

Shiraz grapes sourced from our growers in the Barossa are carefully destemmed and crushed into fermenters, where they are gently macerated. Cool fermentation temperatures enhance the rich and generous fruit flavours and soft tannins enjoyed in this wine. Matured in a selection of French, Hungarian and American oak for 9 months prior to blending and bottling.

VINTAGE INFO

WINEMAKER

Marc van Halderen

COLOUR

Ruby red with crimson and magenta hues

REGION

Barossa

ALC

14.5%

TA

5.82 g/L

pH

3.71

Grown by family,
perfected over
generations.



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