



HARVEST

Vineyards



HARVEST VINEYARDS SPECIAL RESERVE – BIN 999 '100 YEARS OLD VINES' BAROSSA VALLEY SHIRAZ

From some of the oldest ungrafted Shiraz vines in the world, all of at least 100 years of age.

The wine delivers classical regional characters of dense, spicy blueberry fruit and savoury pan jus. Next come hints of liquorice, plum, and intense spice all delicately interwoven. A fine grained tannin structure and depth of flavour show that this wine will develop in the bottle for many years to come. The wine finishes with an incredibly long palate graph, true balance, persistent fruit flavour and luxurious oak character.

WINEMAKING

The hand-picked grapes were destemmed, but not crushed. The fruit then spent seven days on their skins in open fermenters. Daily hand-plunging and pumping-over the cap took place to more gently extract colour, flavours and tannins. This was followed by careful basket pressing and then 18 months' maturation in our cellars in a combination of French and American oak of the highest quality. The Oak used were Barriques with specially ordered tight grained structure from various forests and toasted to a variety of degrees. In keeping with the non-interventionist winemaking style, we have neither fined nor filtered this wine in order to retain maximum density of style.

VITICULTURE

The Barossa is home to some of the world's oldest ungrafted Shiraz vines. The grapes for this wine come from just two small blocks in the Barossa micro-regions of Tanunda (Alluvial sand texture contrast soil over red brown clay) and Nuriootpa (Red brown clay loam with alkaline subsoil). Unirrigated, the finally picked berries were tiny maximising the juice to skin ratio, exactly how it should be with truly great Barossa Shiraz.