

PRODUCER

Andrew Hoadley has worked all across Australia as well as abroad in Barbaresco, Abruzzo and Washington state, and is today regarded as one of Western Australia's revolutionary winemakers. He created La Violetta in 2008, taking the name from an old Piemontese song that celebrates intoxication (responsibly, naturally). He is based in the Great Southern on the coast near Denmark, but sources grapes from trusted growers across the region to make his stunning, envelope-pushing wines in really tiny quantities - a real master of blends.

LA VIOLETTA

VITICULTURE + VINIFICATION

Sourced from distinguished sites in Great Southern - three Shiraz vineyards, two in Mt Barker and one in Porongurup - on gravelly ironstone loam with granitic sands, delivering the region's unique characters with remarkable depth and intensity. Seven separate small parcels fermented in open vessels for 14-28 days, worked only by hand plunging and barefoot pigeage. Whole clusters were included at around 25% overall. The wine completed malolactic fermentation in barrel. The wine was drained straight to French puncheons and barriques, 25% new, to age for 12 months.

TASTING NOTE

Strikingly savoury, earthy and complex; blood, game, spice and charcuterie come to the fore as the wine breathes up in the glass. The palate rolls out with liquorice-florals and red fruits on a carpet of phenolic stimulation set to a ferrous, mineral backbeat. A vibrant expression of place.

FACTS + STATS

WINEMAKER	ANDREW HOADLEY
VARIETIES	100% SHIRAZ
APPELLATION	GREAT SOUTHERN
CLOSURE	SCREW TOP
ALCOHOL	13.5%
SUGAR	0.7 G/L
TOTAL ACIDITY	5.2 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	54 MG/L
CASE SIZE	12

