

VINTELOPER SH/ SHIRAZ / VINTELOPER / 2019 / ADELAIDE HILLS / AUSTRALIA

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PRODUCER

David Bowley created Vinteloper in 2008 and spent a decade sourcing grapes across South Australia and farther afield while renting cellar space. Now firmly established as one of the country's leading lights, in 2018 finally Vinteloper found a home of its own in Cudlee Creek, only for the vineyard to be decimated in the December 2019 bushfires. The rebuild has begun with gusto and optimism and their wines are as good as ever. Vinteloper has won the Pinot Palooza People's Choice award twice ['15 & '16] and finished runner up twice ['14 & '17] for the best Pinot Noir in Australia.

VNT LPR

VITICULTURE + VINIFICATION

Adelaide Hills. This will be the last Vinteloper wine to be released for some time that contains grapes grown from our own property while we recover and regrow following the December 2019 bush fires. Relatively straight forward and standard vinification process to allow the quality of the vineyard to shine through. All large-format French oak barrels, with 20% one-year-old and the rest seasoned oak. Matures in barrel for 15 months. Bottled without fining or filtration. Allowed to mature for a further 6 months in bottle prior to release. Indigenous yeast fermentation. Punch downs and pump overs for cap management. On skins for a total of 15 days. Natural malolactic fermentation occurs. Large format oak used for this wine allows a more gentle integration of structure and tannin.

TASTING NOTE

The 11th vintage of Shiraz produced by Vinteloper. Layers of cool climate Adelaide Hills restraint, but it's generous where Shiraz needs to be. The first thing that grabs your attention is the perfume. There are aromas everywhere! It has the Vinteloper signature multi-layered bouquet of juicy fruit, clove, bay, pepper and dried apricot. In the mouth it's got mentos freshness. Fresh and full of life. Then you're met with heavily spiced fruitcake, coffee grounds and blackcurrant juice.

FACTS + STATS

WINEMAKER	ALYSON TANNENBAUM
VARIETIES	100% SHIRAZ
APPELLATION	ADELAIDE HILLS
CLOSURE	SCREW TOP
ALCOHOL	14%
SUGAR	0.4 G/L
TOTAL ACIDITY	6.54 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	83 MG/L
CASE SIZE	12

