



# VISTA SHIRAZ BARBERA

## TASTING NOTES

*ongview's Shiraz Barbera takes the best of Australia and Italy and blends them together to create a harmonious, modern food wine. The Shiraz has all the hallmarks of cool-climate fruit – spicy, savoury with crunchy berries. The Barbera provides a juicy, cherry-like brightness and taut acid backbone that gives the wine wonderful structure. It is a wine that is extremely drinkable young but will develop well over 5 years.*

## WINE ANALYSIS

Blend.....	80% Shiraz 20%Barbera
Alcohol.....	14.5%
Residual Sugar.....	0.79 g/L
pH.....	3.42
Total Acidity.....	6.62 g/L



ESTATE GROWN



# 2018

## VINTAGE NOTES

2018 was a near perfect vintage with plentiful rainfall during winter and spring. Aside from a few hot January days temperatures during growing season were consistently mild, prolonging ripening and enabling intense fruit flavor development without high sugars. Shoot thinning was conducted a month before budburst to improve shoot length and control yields. Bunch thinning prior to flowering and then again during veraison ensured improved airflow and reduced variability in the crop.

## WINEMAKING NOTES

All fruit is hand-picked. Both varietals were de-stemmed and crushed before a cool, open co-ferment for 21 days. Maturation occurs in French Oak Hogsheads – 3rd and 4th use - and bottled after 12 months.

## ACCOLADES AND REVIEWS

Top Gold Medal Winner - 2019 Sydney Royal Wine Show  
Gold Medal Winner - 2019 Australian Cool-Climate Wine Show

ADELAIDE HILLS