

2021 ANNEXUS SHIRAZ

BACKGROUND

The first Annexus was borne in 2013 when we got access to an amazing 1858 planted grenache vineyard in Eden Valley. In 2016 we introduced an Annexus Mataro into the lineup, the first time John had released a straight varietal Mataro (mourvedre) in his near fifty-year winemaking career. In 2021 the Shiraz from one of our key Eden Valley vineyards was of such an exceptional quality that we felt compelled to highlight the site and grower and expand the Annexus range. We welcome the 2021 Annexus Shiraz to the range to complete our 'deconstruction of the Plexus SGM – the Annexus' each highlighting exceptional elements.

VINTAGE

With better winter rains, and a perfectly timed 30mm event at the start of February, we were rewarded with better crops and berry size after a few drought-affected lean years. Conditions through late February, March and April could only be described as perfect with mild to warm days with no heat spikes, combined with cool nights. This meant for a long even ripening period and a lovely pace to the vintage. 2021 will be remembered as an exceptional Barossa vintage.

VINEYARD

The vineyard is owned by the Severin family and farmed by the Knight family in the Mount McKenzie sub region of Eden Valley, home to beautiful big gum trees and ancient, rocky granitic soils. The vineyard has long been a key resource for blending components of our Shiraz wines, adding that all important Eden Valley lift, spice, plush blue-fruit and mouthwatering acidity.

WINEMAKING

The fruit was fermented in single open top stainless-steel fermenters with twice daily pump overs for 8 days, before maturation for 15 months in fine-grained French oak (25% in a new French Oak hogsheads, the balance in seasoned French hogsheads). 250 cases made.

WINEMAKERS NOTES

NOSE: Deep dark fruits of blackberry, black cherry and blue fruits.

PALATE: Layered blackberry and blue fruits with hints of iodine, sage and lavender. Well integrated tannins and a fine and bright finish.



TECHNICAL ANALYSIS

Alc: 14.5% • pH: 3.53 • TA: 6.3 g/L





