

VINTAGE	
Comments:	<p>A challenging growing season started with May to September total rainfall being 33% below average - resulting in low subsoil moisture levels.</p> <p>Low lying areas were affected by several frosty mornings in late September and early October.</p> <p>Generally mild spring conditions resulted in a later and longer flowering period, which was further interrupted by a severe spring storm in late November. Heavy rain, strong winds and patches of hail caused damage to shoots and bunches, resulting in poor flowering for most varieties across the region.</p> <p>Cooler than average weather throughout December slowed berry development, suggesting that the 2019 vintage would be later than average.</p> <p>A very hot and dry January and February reversed this trend, and when combined with low crop loads, grapes transitioned quickly through veraison and began to ripen rapidly.</p> <p>Careful irrigation management and harvest scheduling ensured that grapes were still harvested at the optimal time for flavour and style.</p> <p>Cooler and dry conditions from Mid-March into April provided ideal conditions for the subsequent ripening of red varieties.</p>
VITICULTURE	
Viticulture	<p>Sourced from selected cooler climate Shiraz vineyards in the Adelaide region including the Mt Lofty Ranges, Adelaide Hills and Langhorne Creek.</p> <p>Harvest dates from the 25th of February to the 4th of April.</p> <p>A combination of spur and cane pruned blocks.</p> <p>Our Shiraz blocks have shoots vertically trained with shoot thinning, trimming and leaf plucking employed where needed to control vigour and yield and facilitate even ripening.</p>
WINEMAKING	
Fruit Processing:	<p>Fruit was destemmed upon arrival to the winery, ensuring a large percentage of whole berries. Processed directly into small open fermenters ranging between 3-8 tonne.</p>
Fermentation:	<p>Fermented with a mix of wild and specially selected yeast strains.</p> <p>A variety of cap management techniques were used including gentle plunging, pump overs and delestage. Parcels spent between 7-12 days on skins before being gently pressed and transferred to French oak barriques and hogsheads.</p>
Maturation:	<p>All vineyard parcels are kept separate from harvesting through to final blending, with the wine characters distinctly different from each vineyard.</p> <p>The 2019 Two in the Bush Shiraz spent approximately 16 months in French oak. During this time the wine was racked once to assist in natural clarification.</p>
Blending:	<p>Samples are taken from individual Shiraz barrels and assessed by the winemaking team, looking for the right mix of colour, fruit character, complexity, and tannin structure for this label.</p> <p>The 2019 Two in the Bush Shiraz is comprised of 20% new French oak with the remainder seeing second and third year use French oak.</p>
TASTING NOTES	
Colour:	<p>Deep red with bright purple hues</p>

Aroma and Flavour:	Lifted aromatics of blackberry, juicy red plum and dark cherry, with underlying hints of pepper and spice.
Palate:	A medium bodied and elegant wine with plenty of mid-palate weight and flesh, supple tannins and balanced acidity driving a long finish.
Production:	5000 dozen
DIETARY INFO	
Vegan	No
Vegetarian	No
TECHNICAL DATA	
Alc	14%
pH	3.65
TA	6.36
RS	Dry
FINING AGENTS USED	Egg white
ALLERGENS	Sulphites, egg white