



Seville Estate 2020 Shiraz

Winemakers Comments:

The 2020 season was characterized by mild weather with average rainfall in most months, causing our harvest dates to be pushed into the second week of March.

Following a dry start to winter, we received good rainfall in late June and July, resulting in saturated soils and a positive start to the growing season. Average rainfall continued throughout spring, accompanied by cooler temperatures in August and September. Fortunately, October brought warmer-than-average temperatures, including two record-high days on the 24th and 31st, along with overall drier conditions. However, strong winds unfortunately affected flowering in the vineyard, leading to reduced yields. Despite this, the warm weather persisted into summer, with November being the hottest month on record. The vineyard experienced exceptional growth, producing lush canopies that provided protection for the fruit. The summer months of January and February were relatively mild, receiving higher-than-average rainfall.

Due to the mild summer, vintage was delayed by two weeks, regardless of the low yields. In some blocks, the smaller crops were the reason we were able to ripen the fruit, resulting in picking dates extending into the second week of April.

Overall, it was a challenging season to manage, considering the additional difficulties posed by bushfires and lockdowns that the country was facing. Despite the low yields (with some blocks down by 60%), we are incredibly fortunate to have produced outstanding wines from the 2020 vintage, while also feeling saddened by the misfortune experienced by many others.

Harvest date: 1/04/2020
Baumé: 12.4
pH: 3.20
TA: 6.6
Soil: red volcanic / basalt

Elevation: 180m
Aspect: North
Clone: 1654
Yields tons/acres: 2.1

Vinification:

Fruit was handpicked (with bunch selection done in the vineyard) de-stemmed into an open bin which are then tipped into a 3t open fermenter vats (avoiding the use of pumping). 20% whole bunches are also added and then chilled for a pre-ferment cold soak for 4 days. Fermentation starts naturally with hand plunging daily, MLF co-fermented. The wine is then pressed off skins and run directly to barrel (500L & 300L used). Only seasoned French oak (no new) is used to mature the wine for 12 months. The wine is then carefully racked and bottled without fining or filtration.

Winemaking Notes:

"The 2020 vintage was exceptional for Shiraz. The combination of small crops and mild-warm conditions resulted in perfect flavor development. The wines are concentrated, showcasing a red berry spectrum while retaining the high-toned aromatics of nutmeg, allspice, and pepper. They are approachable now, displaying juicy fruit and a seductive structure that leaves you craving more. This is a personal favorite and one of the finest examples from this block that I have encountered." Drink 2023-2028

Wine Analysis:
Production: 280 dozen
Alcohol: 13.5%
Ph: 3.58
Acidity: 6.2 g/L

Reviews: 95 Points James Halliday Wine Companion 2023