

Miss Zilm

CLARE VALLEY

2022 SKILLY HILLS SHIRAZ



“Shiraz has a long history in Clare, but this wine has a modern twist. Sourced from a dry grown, sheep-pruned vineyard. Whole bunch fermentation with a dash of Malbec to deliver a bright, medium bodied Shiraz with silky tannins and a lingering finish” – Keeda Zilm

Vineyard & Vintage:

Daniels vineyard – Skilly Hills. 2022 was a beautifully mild growing season. Long summer days, well-timed rains and even temperature variations, the resulting fruit shows benchmark purity of flavour, colour and varietal style.

Winemaking:

We hand-picked the fruit from the Skilly Hills vineyard before transferring it to the winery for fermentation in 2T open fermenters with about 5% whole bunch. The ferment was gently hand plunged three times a day before being pressed to mature French oak hogsheads (10% new) for 16 months maturation.

What you see:

Vibrant, purple and red hues plum.

What you smell:

Lifted perfume of bright red and black fruits with subtle spice and floral notes.

What you taste:

A fresh and medium bodied wine that shows all the hallmarks of a modern Clare Valley Shiraz. Plush and juicy with fine integrated tannins. There is a strong core of red fruits including cranberry and cherries, which is supported by subtle spice and liquorice.

Technical Details:

Alcohol:	14.0%
pH:	3.45
TA:	6.49

