



2018
BUNCH SHIRAZ

Stats

Grapes: 100% Shiraz
Vineyard: A single site near Bethany
Vine Age: 104-years-old
Soil Type: Quartz rich sand over deep clay
Viticulture: Practicing Organic
Fermentation: Native - 100% whole-cluster (carbonic for a week followed by open-top for a week)
Skin Contact: 2 weeks (1 with daily hand plunging)
Aging: 8 months in seasoned French 300L hogshead barrels
pH: 3.9
Total Acidity: 7.5 g/L
Total SO2: 8 ppm
Total Production: 80 cases
UPC: None

Geyer Wine Co.

2018

'BUNCH'

Shiraz | Barossa Valley - Australia



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

About

'Lazy, old German farming'...that is how Dave sums up this incredible site and the man behind it. The 90-year-old, quiet and wishes to go unnamed, farmer does the bare bones in the vineyards barring hand pruning and running a cultivator through in the fall. Dave has always wished to showcase this incredible ancient, sandy site on its own and in 2018 made his first varietal Shiraz. 2018 was a drier than usual winter and spring though the old vines had little issue handling the short-term drought as the gnarly roots dug deep into the alluvial sands and clay pockets to find water.

The fruit was handpicked on the edge of ripeness to still stay true to the density Shiraz is known for in the Barossa. The grapes came into the winery and were locked down entirely whole-cluster in a carbonic ferment with CO2 added. The grapes were left for a week before the tank was opened and then macerated daily for an additional week adding complexity and structure to complement the density of the fruit. The bunches were then pressed and allowed to finish fermenting in old French hogsheads where then also aged on the gross lees for eight months.

Tasting Note

Lively and energetic, with fresh violet and sage accents and plenty of fresh-cracked black pepper notes. Vibrant plum and raspberry flavors leap out of the glass. Set on a smooth and supple frame, this offers details of spice and sandalwood that linger on a long, expressive finish.