



Koomilya

2015

“DC BLOCK”

Shiraz | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Shiraz

Vineyard: Koomilya (Blewitt Springs)

Vine Age: 80-years-old

Viticulture: Practicing Organic -
Regenerative

Fermentation: Native — stainless-
steel

Aging: 14 months in oak puncheons

Alcohol: 14.0%

Reviews

Halliday Wine Companion | 97 points

The Wine Front | 95 points

About

Koomilya is a vineyard on the very edge of the Blewitt Springs sub-region of McLaren Vale. This site has grown grapes for over 100 years and now finds itself under Steve's watchful eye. This is one of the Steve's best releases to date. This is Shiraz as pure and unadorned as possible, and it's the purest expression of this special site that Steve could coax from the fruit.

The grapes were hand harvested from a single block of 80-year-old Shiraz vines on the 10th of February. The fruit, which spent 10 days on skins with the hard pressings removed, was then transferred to stainless steel until early May. The wine was then moved to puncheons for malolactic fermentation and maturation. It was bottled on the 28th of June (2016) after spending a total of 14 months in oak.

Tasting Note

Deep, complex. The nose is redolent of red berries, earth, and baking spices. The palate is ripe with plums, blackberries, and chocolate, and the tannin structure is round and powerful. This is a superb Shiraz.