



Koomilya

2015

“JC BLOCK”

Shiraz | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Shiraz

Vineyard: JC Block

Vine Age: 80-to-100-years-old

Viticulture: Practicing Organic -
Regenerative

Fermentation: Native — stainless-
steel

Skin Contact: 14 days

Aging: 14 months in oak

Alcohol: 13.2%

pH: 3.63

Total Acidity: 6.4 g/L

Reviews

James Suckling | 99 points

The Wine Front | 96 points

About

This is one of the single block offerings from S.C. Pannell's beloved Koomilya vineyard.

While the DC block tends to be more about tannin and structure, the JC block is more subdued, more elegant. The resulting wine is one of the best wines Stephen has made to date.

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

Tasting Note

An assault of many aromas and flavors that sweep together in one fluid motion, bound in the Koomilya signature of split red wood and mahogany. Palate: deep spice and cassis flavors that surprise and delight. Tannin: silky tannins play across the back palate.