



## Small Gully Wines

2020

# 'LITTLE BOOK'

*Shiraz | Barossa Valley - Australia*



VEGAN

## Stats

**Grapes:** 100% Shiraz

**Vineyard:** 95% Marananga Vineyards (Barossa Valley) - 5% South Australia

**Vine Age:** 22-years-old (Marananga Vineyards)

**Soil Type:** Varied: Primarily deep, brown loam with heavy clay

**Viticulture:** Conventional & Sustainable

**Fermentation:** Inoculated - stainless steel (100% whole-berry)

**Skin Contact:** 3-5 days

**Aging:** 24 months in used 300L French and American oak barrels

**Alcohol:** 16.1%

**pH:** 3.45

**Total Acidity:** 6.7 g/L

**Total SO2:** 141 ppm

**Total Production:** 215 cases

**UPC:** 9331589000305

## About

This is a powerful wine, but with real definition, that has maintained its strong following for nearly 15 years. Those that have tasted it can attest to its spiritual abilities. Stephen Black, the owner and winemaker, was in the pharmaceutical business before he got into wine. The graphic designers who helped with the label tried to create a link between his original career and his current desire to make great wine. Thus, the beginning of any good blend is referring to your trusty Little Book for a tried and true recipe. Sourced mainly from the house vineyards close to the winery (Darren Zimmerman's Marananga Vineyards), and the small remainder from vineyards in South Australia. After a very dry 2019 season, 2020 followed suit with another challenging vintage. Yields were lower than average, but quality is high. Further good news is the flavors, colors, and overall quality are exceptional.

The fruit was de-stemmed into medium sized stainless steel fermentation vessels, temperature controlled and pumped over the skins twice a day for 3-5 days allowing for maximum extraction. The wine was then pressed off skins and sent to a mixture of seasoned 300L French and American oak barrels where it is aged for two years before bottling with a coarse filtration and dosage of sulfur. No fining.

## Tasting Note

Red and black berries meet black pepper, smoked bacon, and touches of tar and star anise. Medium to full-bodied with rounded tannins and bright acidity, structured and long on the finish.

