



## Stats

**Grapes:** 100% Shiraz

**Vineyard:** 80% Robert's Vineyard (Adelaide Plains) & 20% Zippy's Block (Barossa Valley)

**Vine Age:** 58-years-old (Robert's Vineyard) - 50-years-old (Zippy's Block)

**Soil Type:** Gravelly loam over brown clay (Robert's Vineyard) - Deep Biscay red clay (Zippy's Block)

**Viticulture:** Conventional

**Fermentation:** Primarily inoculated with some lots native - stainless steel

**Skin Contact:** 7 days

**Aging:** 24 months in neutral American hogsheads

**Alcohol:** 15.8%

**pH:** 3.55

**Total Acidity:** 6.1 g/L

**Total SO2:** 78 ppm

**Total Production:** 5,083 cases

**UPC:** 9331589000053

## Reviews

Vinous | 91 points

## Small Gully Wines

2018

# 'THE FORMULA - ROBERT'S VINEYARD'

Shiraz | Adelaide Plains - Australia



VEGAN

## About

The Formula is the entry into Small Gully's world. This wine is sourced primarily from a vineyard that Robert Bader owns (hence the name - Robert's Shiraz) located on the outer reaches of the Adelaide Plains. There is a small dollop of Zippy's Block in the Barossa Valley. This is a big, full flavored Shiraz produced from 50+ year old vines.

The grapes are were picked via both machine and hand-harvesting and fermented in open-top stainless-steel outdoors for seven days on skins. The wine was nearly dry after a week on skins and was basket-pressed to old American hogheads for maturation. It was racked in the summer and hit with a dose of sulfur then rested for another 17 months, or a total of 24 months in wood. The wine was then racked to tank to settle and bottled without fining or filtration and just another small addition of sulfur.

## Tasting Note

Vivid red. Spice-accented aromas of cherry, licorice and cured meat. Offers vibrant cherry and dark berry flavors, an exotic hint of candied licorice, and silky texture. Finishes with good clarity and length.