



Small Gully Wines

2018

'THE FORMULA - ROBERT'S VINEYARD'

Shiraz | Adelaide Plains - Australia



VEGAN

Stats

Grapes: 100% Shiraz

Vineyard: 80% Robert's Vineyard (Adelaide Hills) & 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

Wine & Spirits | 90 points

Vinous | 91 points

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 on dried cherry and spicecake notes, with good clarity and length.

