



## Small Gully Wines

2023

# 'THE FORMULA - ROBERT'S VINEYARD'

Shiraz | Adelaide Plains - Australia



VEGAN

## Stats

**Grapes:** 100% Shiraz

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

**Vine Age:** 63-years-old (Robert's Vineyard) - 55-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 native yeast - Stainless steel open fermenters

**Skin Contact:** 4-6 days

**Aging:** 8 months in seasoned 300L oak barrels (100%) and then stainless steel until bottling (100%)

**Alcohol:** 15.9%

**pH:** 3.49

**Total Acidity:** 6.5 g/L

**Total SO2:** 92 ppm

**Total Production:** 5,916 cases

**UPC:** 9331589000053

## 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 were picked later than usual in 2023 and fermented in open-top stainless steel vats outdoors for 4-6 days on skins. The wine was the basket-pressed to seasoned 300L oak for maturation. After 8 months in oak, the wine was racked to tank to settle, then bottled without fining or filtration.

## Tasting Note

A powerful and savory Shiraz with luscious notes of dark plum, coffee, cherrywood, and juniper. Bold, ripe tannins are complemented by a juicy blackberry backbone and floral undertones on a lingering finish.