



## Agricola Vintners

2022

# 'EBENEZER'

*Shiraz | Barossa Valley - Australia*



BIODYNAMIC



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Shiraz

**Vineyard:** Hoffmann Dimchurch Home Old - Hoffman Dallwitz Old

**Vine Age:** 72-years-old (Hoffmann Dimchurch Home Old) - 112-135-years-old (Hoffmann Dallwitz Old)

**Soil Type:** Ironstone, red clay, and calcrete

**Viticulture:** Practicing organic & practicing biodynamic

**Fermentation:** Native — stainless-steel (100% whole-cluster in closed tank)

**Skin Contact:** 3-4 weeks

**Aging:** 12 months in puncheons and barriques

**Alcohol:** 14.2%

**Total SO2:** 40 ppm

**Total Production:** 164 cases

**UPC:** None

### Reviews

**The Wine Front** | 95 points

**Wine Advocate** | 94 points

### About

Ebenezer is the home of the Hoffmann family in the Northern Barossa Valley. This is the first vintage that Callum has been able to source a small section of the Hoffmann family's Dallwitz Old plantings in Ebenezer. In addition to that, he's been able to maintain his allocation of grapes from the Hoffmann's Dimchurch Home Old vineyard, which is their original property from 1857. Callum's family has worked with the Hoffmanns for nearly three decades so Callum calls the opportunity to work with this site is a "treasured sentiment." Callum likes to use the comparison of two of Hermitage's best vineyards to describe the differences between his Flaxman and Ebenezer Syrahs. He likens the Flaxman wine to Les Bessards, which has the bones (think savory, aromatic, lean tannins), and the Ebenezer wine to Le Meal, which has the flesh (think darker fruits, rounder, more gliding tannins).

The grapes were all harvested by hand on various picking dates and brought back to the cellar to ferment spontaneously as whole bunches in closed stainless steel tanks. After 3-4 weeks depending on the lot, the wine was pressed off the skins and racked to old puncheons and barriques, where it remained for 12 months of aging. At this point the lots were blended, and the wine went to the bottling line without fining or filtration and just a touch of sulfur.

### Tasting Notes

This a powerful, dense, and intense Syrah that still showcases the lighter, more vibrant side of the Barossa. On the palate, grippy tannins blend with a meaty spiciness and an herbal undercurrent, all backed by tight acidity.