



## Agricola Vintners

2021

# 'FLAXMAN VALLEY'

*Shiraz | Eden Valley - Australia*



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 100% Shiraz

**Vineyard:** Flaxman Valley vineyards  
(Home site - Burley - Naimanya)

**Vine Age:** 100-years-old (Home) - 30-  
years-old (Burley & Naimanya)

**Soil Type:** Granitic quartz & loam

**Viticulture:** Practicing organic

**Fermentation:** Native — stainless-  
steel (100% whole- cluster & carbonic)

**Skin Contact:** 14-35 days

**Aging:** 12 months sur lie in demi-  
muids and puncheons

**Alcohol:** 13.5%

**pH:** 3.93

**Total Acidity:** 3.6 g/L

**Total SO2:** 37 ppm

**Total Production:** 210 cases

**UPC:** None

## Reviews

**The Wine Front** | 97 points

**Wine Advocate** | 95 points

## About

Flaxman Valley is the name of the place these grapes are grown and where Callum lives. It's where his home and cellar are, about 1650 feet in elevation, which is some of the highest grape growing land in South Australia. The land was formed by a meteorite impact some 35 million years ago, which is now the "Flaxman Crater" made up of steep granite and quartz hillsides and shallow loam topsoils. This valley receives about 28 inches of rain per year, which is considerably more than the Ebenezer vineyards. While these two sites are just 20 miles from each other, they have considerably different growing season conditions. The cooler, wetter climate of the Flaxman Valley gives a lot of elegance to this wine. Callum likens its provenance to Les Bessards in Hermitage, which gives savory aromatics and bony tannins.

The grapes were all harvested by hand on various picking dates, and brought back to the cellar to ferment spontaneously in stainless-steel tanks as whole bunches with carbonic maceration. After 14-35 days depending on the lot, the wine was pressed off the skins and racked to old barriques, where it remained for 12 months of aging on the lees. At this point the wines were blended, and they went to the bottling without fining or filtration and just a touch of sulfur.

## Tasting Notes

Aromas of wild blackberries, a blend of Chartreuse herbs, and black pepper. The palate weaves a tense fabric, one that starts tightly wound but opens up over time. Bony tannins add to the overall finesse of this wine, and the structure is something out of a winemaking textbook. This is brilliant cooler climate Shiraz that speaks eloquently of its provenance.