

Agricola Vintners

2022

‘THEEL’S HANDFIBEL’

Shiraz | *Barossa Valley - Australia*

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Shiraz
Vineyard: Hoffmann (Dallwitz & Dimchurch Home Old) - Asbroek (Kalimna 'Old Vines')
Vine Age: 50-70-years-old
Soil Type: Ironstone, red clay, and sand
Viticulture: Practicing organic
Fermentation: Native – 100% whole-cluster in closed stainless-steel tank
Skin Contact: 3-4 weeks
Aging: 12 months in old barriques
Alcohol: 13.5%
Total SO2: 40 ppm
Total Production: 203 cases

Reviews

The Wine Front | 96 points
Wine Advocate | 95 points

About

‘Theel's Handfibel’ is the name of the 1880s Moculta School alphabet chart that Callum uses (with permission from the local Barossa Archives) as the font for the place names on his labels. It's a blend of the sites that went into this year's ‘Ebenezer’ and ‘Kalimna Sands’ wines, namely the esteemed Hoffmann Dallwitz block, the Dimchurch Home Old vineyard and Asbroek's Old Vine vineyard in Kalimna. This is another stellar wine from old vines in the Barossa by the young talent, Callum Powell.

The Shiraz grapes were hand harvested and placed as intact clusters in a closed stainless steel tank. The juice fermented over the course of three to four weeks, after which the wine was racked to a used barriques where it remained for twelve months. The wine was bottled without fining or filtration, and it received just a small dosage of sulfur.

Tasting Notes

This is a fresh yet concentrated Barossa Shiraz, blending across three iconic sites. Black olive, plum, anise, and nutmeg travel from the nose to the mouth where you'll find ripe tannins and a menthol lift. Kaleidescopic and breathtaking.