



Agricola Vintners

2023

'DWXHV'

Shiraz | Barossa Valley - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Shiraz

Vineyard: Dallwitz and Hutton Vale

Vine Age: 27-to-135-years-old

Soil Type: Red clay and ironstone

Viticulture: Practicing organic

Fermentation: Native — stainless-steel (semi-carbonic)

Skin Contact: 3-4 weeks

Aging: 12-14 months in a demi-muid and barriques

Alcohol: 14.1%

Total SO2: 50 ppm

Total Production: 200 cases

Reviews

The Wine Front | 95 points

About

Here is another great Shiraz from the almighty Callum Powell, a visionary and one of the Barossa Valley's greatest young guns. In typical Callum fashion, he's managed to source some of the Barossa's best and oldest fruit for this bottle. The 2023 DWxHV is a blend of Hoffmann Dallwitz Shiraz plantings dating from 1996 back to 1888, and the Angas family's 1961 Hutton Vale Shiraz plantings. In his label artwork, which he does himself, Callum combines two of his great passions: history and art. This bottle adorns the mid 19th century 'Seven Special Surveys' map of the Barossa Range. The 2023 vintage was a significantly cool, prolonged harvest; many of Callum's sites were picked two weeks later than usual.

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 demi-muid and barriques where it remained for 12-14 months. The wine was bottled without fining or filtration, and it received just a small dosage of sulfur.

Tasting Notes

Bold with dark plum, warm spices, and smoky leather. Rich, structured palate with plum, cola, and a citrus twist. Italian vibes, but unmistakably Barossa at its heart.