



Stats

Grapes: 100% Shiraz
Vineyard: Penny's Hill Vineyard
Vine Age: 27-years-old
Soil Type: Sandy loam over biscay clam
Viticulture: Conventional & Sustainable
Fermentation: Partial native and house cultured strain in tank
Skin Contact: 10 days
Aging: 12 months in French barrique (15% new)
pH: 3.54
Total Acidity: 5.45 g/L
Total SO2: 90 ppm
Total Production: 9,849 cases
UPC: 9342160000225

Sister's Run

2018

'EPIPHANY'

Shiraz | McLaren Vale - Australia

About

It was a true 'epiphany' when Elena's relationship with Tony Parkinson of Penny's Hill resulted in getting a few tons of prime A-grade Shiraz to make under the Sister's Run label. As long-time friends it was a dream to have the high-toned, perfumed aromatics of this sandy site fold into the mix nicely.

The fruit was hand-harvested in mid-March and fermented with a combination of some tanks open top with ambient yeast and others in closed tanks with a cultured 'native' strain. Pumpovers were used to gently extract tannin and color, preserving much of the perfume tones. Post fermentation the wine was racked to barrel and aged for 12 months without adulteration. The barrels were blended back to tank and bottled without filtration and with a small sulfur addition.

Tasting Note

Violet in color. Aromas of white chocolate, violets, star anise and eucalyptus waft from the glass followed by more prominent blackberry fruit tones. There is a lovely spice bouquet from the oak, but it's not too pronounced. Milled black pepper and stewed plums emerge on the palate with the chocolatey note coming back but this time in a dark version; there is a lovely pastis quality that appears and lingers in the background as well. The palate has a breadth but is gentle and glides in the air. It is textural and a hint of tannins without being too grippy.