

Stats

Grapes: 55% Shiraz - 45% Cabernet Sauvignon Vineyard: Eight core vineyards throughout McLaren Vale Vine Age: Varied: Average 10-35years-old Soil Type: Varied: Primarily sandy, clay loam Viticulture: Sustainable Fermentation: Inoculated - stainless steel (20% of Shiraz is whole-cluster) Skin Contact: 7-10 days Aging: 12 months in 70% stainless steel and 30% French barriques (mixture of second, third, and fourth passage) pH: 3.52 Total Acidity: 6.28 g/L Total SO2: 90 ppm Total Production: 5,000 cases

Some Young Punks

2019

'PASSION HAS RED LIPS'

Shiraz - Cabernet Sauvignon | McLaren Vale - Australia



About

The image on the label is directly from a classic pulp fiction novel entitled 'Sin on Wheels.' This might as well be 'Sin in Glass.' It's real simple. Three easy steps to unadulterated pleasure. Turn. Splash. Savor. Unfiltered confessions flow with each sip of this passionate glowing red. This wine is sourced from four sites in McLaren Vale and truly encompasses the classic Shiraz-Cab South Australian blend perfectly.

The fruit was hand-harvested and cold soaked overnight. The fruit was entirely destemmed, save roughly 20% of the Shiraz, and fermented separately using inoculated yeast. Foot stomping was the preferred extraction method early on with pumpovers happening later in the process. The juice spent between a week to ten days skins, depending on the ferment. When the fermentations went dry the varieties were still kept separate and basket-pressed primarily to stainless steel tanks as well as a mixture of new-ish and old French barriques. After 12 months of aging the barrels were tasted and blended to tank to settle. It was bottled without fining or filtration and with a small addition of sulfur.

Tasting Note

The Cabernet provides the acidity and elongated tannin giving the supple Shiraz shape and structure. There's lovely fleshy fruit that floods the mouth and glides across the palate. Then there's excellent, cool, fresh acidity and tannins balancing the wines sweet fruit from the long, cool growing season.

