# **AGRICOLA VINTNERS**

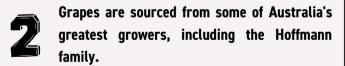
Barossa Valley - Australia

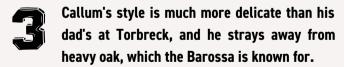


Winemaker Callum Powell is the 28-year-old son of Dave from Torbreck, vet Callum's style is more reminiscent of the other names who shaped his wine education: Jean-Louis Chave, Tyrell's, Jasper Hill, & Wild Duck Creek. Callum's two Syrahs juxtapose the Barossa and Eden valley climates and are named after the towns from which the fruit is sourced. which harkens back to his time working with site-specific wines in Hermitage. Callum makes another parallel to Hermitage when describing the profile of his wines. He likens the Flaxman wine to Les Bessards, which has the bones, and the Ebenezer wine to Le Meal, which has the flesh. In the cellar, Callum is light-handed, but he's not dogmatic. He will add an organic yeast nutrient if he needs it, and he adds sulfur just before bottling. "I think what's much more important than making something that is 'natural' is making something that is delicious and has this traceability of place," Callum says when asked if he'd call himself a 'natural winemaker.' Bingo. This kid gets it. And the wines? Well, they're nothing short of spectacular.









## Wines



### 'Flaxman' Syrah SRP \$90

From three sites in the cooler Eden Valley with an average age of 53-years. Savory, aromatic, lean tannins.

#### 'Ebenezer' Syrah SRP \$90

From three Hoffmann family sites in the warmer Barossa Valley on red clay. Darker fruits, rounder, more gliding tannins.

### **Ethos**







# **Packaging**



**Experimental Traditional** 

### **Press**

#### The Wine Front

2021 'Flaxman' - 97 points 2021 'Ebenezer' - 95 points

"Callum Powell nails the brief in the Eden dress circle."

-Mike Bennie