



# 2024 Block 4 Shiraz

Vegan friendly & Gluten Free

## Vineyard

Block 4 is one of the estate's most distinctive Shiraz parcels, situated at 140 metres elevation and planted over 40 years ago. The block spans a complex combination of soil types, predominantly Christies Beach Formation—alluvial fan clay, sand, and gravel—interspersed with sections of Kurralong Formation. The Willunga Fault line meanders through parts of the block, contributing geological complexity and natural variation. This diverse soil profile, combined with vine age and balanced yields, delivers fruit of depth, savoury detail, and strong site expression.

## Winemaking

Shiraz fruit was handpicked in late April to capture full flavour development while retaining balance and freshness. Approximately 20% whole bunches were included in the ferment, with the remaining fruit de-stemmed and fermented in stainless steel. Following fermentation, the wine underwent full malolactic conversion before being matured in French oak hogsheads, incorporating 20% new oak alongside seasoned older barrels to build texture, spice, and structure without overshadowing the fruit.

## Vintage

The 2024 vintage began with a dry spring, followed by a wet start to summer, then a dry stretch lasting 45 days. Vintage commenced in early February with Albariño, while later-ripening varieties experienced a prolonged ripening period. The final harvest, including Montepulciano and Shiraz, took place in mid-April. Cooler ripening conditions produced balanced wines with pronounced varietal character and complexity.

## Characteristics

**Colour:** Deep Ruby

**Aroma:** Dark berry fruits, wild fennel, bay leaf and cracked peppercorn.

**Palate:** Mulberry, plum flavours, rosemary and earth.

**Food Pairing:** Slow Cooked Moroccan Lamb & Flatbread

**Cellaring:** Enjoy now or mature in-bottle over 10 years.

## Technical Details

**Alcohol:** 13.5%

**PH:** 3.53

**Total So2:** 67ppm

**Residual Sugar:** Dry (<1 g/L)

**TA:** 7.3/L

**Free So2:** 22ppm

