



2024 Shiraz

Vegan friendly & Gluten Free

Vineyard

Orbis's Mazzy Sands Organic Vineyard in Maslin Beach, McLaren Vale, is renowned for producing exceptional Shiraz shaped by its coastal terroir. The site sits on the Ngalinga Formation—heavy fertile clay over ancient coastal sandstone influences—which encourages deep roots, natural vine balance, and concentrated flavour. Its close proximity to the ocean delivers cooling sea breezes that moderate summer heat, extend ripening, and help retain freshness and aromatics, creating a wine with both power and poise.

Winemaking

The grapes were harvested in the cool of the early morning in mid-April 2024 to achieve full flavour ripeness while retaining natural acidity and freshness. Fruit was fully destemmed and transferred to open fermenters, where fermentation commenced using a neutral yeast strain at approx. 24–26°C. Gentle pump-overs and hand plunging twice daily continued for around three weeks to extract colour, aroma, and fine tannins. Following primary fermentation, the wine completed natural malolactic fermentation over six weeks, building softness and integration. It was then matured for 12 months in French oak hogsheads, with 10% new oak to add texture, complexity, and fine tannin support while preserving fruit purity. The wine was lightly filtered and bottled in October 2025.

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: Fig and sweet spice

Palate: Plum, blackberry, mulberry with notes of sage, pepper and star anise

Food Pairing: Slow-cooked lamb shoulder in oregano, garlic and lemon.

Cellaring: Drink now and up to 10 years

Technical Details

Alcohol: 14.5%

PH: 3.52

Total So2: 105ppm

Residual Sugar: Dry (<1 g/L)

TA: 7.06/L

Free So2: 24ppm

