



**Hyland**  
**Shiraz**  
**2021**

*“...it captures the favours of the growing season. This year again showing of the lighter and brighter side of Coonawarra. There is a bit of spice and sour cherry, but lots more gorgeous!”*

**Vintage**  
2021

**Yield**  
2.5-3.0t/A

**Vintage Comment**

“Vintage 2021 was excellent in terms of vine balance, yield and therefore quality!

**Tasting Notes**

Nose: Vibrant and perfumed, with complex notes of spice, mulberries and licorice.

**Release**  
2021

**Maturation**  
French oak for 9 Months.  
20% new.

Weather throughout the growing season was mild, with few extremes of heat

Palate: Medium bodied with great energy. A core of dark ripe fruit wrapped in savoury spice notes from the whole bunch fermentation. Cinamon, Cardamon and incense lift the layered and velvety palate.

**Variety**  
Shiraz

**Fermentation**  
2/3 fermented in 2T open vessels with the addition of 25% whole bunches, treated gently, preserving aromatics. Balance in a 4T open fermenter. 13 days on skins.

or cold. We experienced early shoot development, flowering and then a lengthy ripening period. In terms of these seasonal conditions, I'd go so far as to say it's been the most representative Coonawarra season I've seen in the last 20 years!

Slip into your favourite jeans and prepare yourself for flavour overload.

**Country**  
Australia

**GI/Area**  
Coonawarra

**Analysis**  
14.5% Alcohol,  
5.4 g/l total acid,  
3.68 pH

**Winemakers**  
Kate Goodman and  
Lauren Hansen

In terms of harvest, vine balance was represented by optimum yields and complex flavours resulting from well developed and maintained canopies.”

Cellaring: A contemporary expression of Coonawarra shiraz that is both ready to drink on release or reward with some time in the cellar.

**Viticulturist**  
Hans Loder

– Hans Loder



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