

ZERELLA

FAMILY VINEYARDS

Produced by: Zerella Wines
www.zerellawines.com.au

WORKHORSE

Variety: Shiraz

Vintage: 2022

Tasting Note:

Dark and deep ruby in colour, cherry-plums and dark chocolate dominate with complexing violet and dried herb aromas. The palate is full, rounded, and juicy with a long silky texture that finishes with vibrancy, freshness and fine, chewy tannin. A modern style of fruit driven McLaren Vale Shiraz, with energy and life and which will mature spectacularly for a further 10 years.

Vineyard Information:

A blend of two-distinct Shiraz vineyards, each located in very different districts of McLaren Vale. The Home Block vineyard is located just inland from the Maslins Beach coastline, while the Talara vineyard is positioned on top of the Seaview Rise of McLaren Vale. Both vineyards are sustainably managed to produce low yields and concentrated fruit.

Winemaking Notes:

Both vineyards were hand-picked and sorted with the inclusion of 90% destemmed whole berries and 10% whole bunch clusters. The fruit was loaded into a series of small open topped fermenters for a 5-day cold soak at 10°C before being allowed to naturally warm to start fermentation. Hand plunged for 15 days before being pressed off straight to oak barrels for maturation. A combination of new French oak (30%) and seasoned hogsheads were used to mature the wine for 12 months prior to being blended and bottled. No finings and minimal filtration were used in the winemaking and bottling process.

Alcohol: 14.0%

Production: 1801 six packs

Awards:

Bronze 88 Points – 2023 Royal Adelaide Wine Show
83 Points – 2023 Melbourne Royal Wine Awards
Bronze 89 Points – 2023 McLaren Vale Wine Show

