



THE WILLOWS VINEYARD

2022 G7 SHIRAZ

The Willows has been our home since 1845, when 'JG' Scholz first arrived in the Barossa. Seven generations on, we continue to farm our unique parcel of land in the Barossa.

Variety

100% Shiraz
Single Block
Light Pass Barossa Valley

Vineyard

Fruit for this wine is sourced from our back block 2004 planting. The soil on the block is different to that found on our lower lying blocks, highlighting the diversity of soil types across our vineyard site. Predominantly sandy loam over mottled red and yellow clay, strongly influenced by a vein of heavier textured ironstone. The combination of this soil type and the Shiraz clone 1654 produces wines with intensity of flavour and age worthy structure.

Vintage 2022

Winter rainfall for 2021 was above average. The wet winter was welcome after 3 dry-ish years. Maximum temperatures were below average for the beginning of the growing season; the latter half was warmer providing good ripening conditions. A hailstorm in October weaved across the valley; the impact at the Willows was isolated. The mild and dry conditions of vintage 2022 being elegant and structured with depth and length of flavour.

Winemaking

2 parcels of fruit were hand-picked 8 days apart: the first targeting lift and brightness, the second targeting depth and structure. Small batch open fermentation, 10-12 days on skins with gentle hand plunging. We included some whole bunches during ferment chasing lifted aromatics and complex structure. Basket pressed to seasoned French oak. Malolactic fermentation occurred in barrel. 14 months barrel maturation.

Tasting Notes

The wine opens with lifted aromatics of raspberry, blackberry, violet florals and black pepper spice. The palate is vibrant and expressive, all about primary fruit. There is a 'mineralic' feel that runs the length of the palate with the wine showing great poise and balance.

ALC 14.4 %

Vegan Friendly

Winemaker: Jack Scholz

