



# THE WILLOWS VINEYARD

## 2020 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 Vineyard  
Light Pass Barossa Valley

### **Vineyard**

Our Estate Shiraz fruit is sourced from 2-3 different Shiraz blocks across our vineyard. The difference in soil type, clone, micro-climate and management between each block helps build complexity in the final blend. Vine age varies from 18-55 years. Soils vary but are predominantly sandy loam over red clay.

### **Vintage**

The 2020 Barossa Valley vintage is shaping up to be a stand-out, with strong indications of very high quality but with below average yields. The growing season started dry and continued that way. If the frosts in Sept & November, and dry conditions were not enough, the flowering period was windy and unsettled, and a hailstorm on 22 November topped it all off. The summer months of December and January experienced above average temperatures. February, thankfully, was cooler than January, with close to average maximums and below average minimums. This was the saving of many vineyards, the timing perfect for ripening their smaller crops quickly in February and March. By the end of March almost all the Barossa Valley grapes were harvested – one of the earliest on record. Resulting yields are variable; most vineyards below average, and in many, well below. The good news is that flavours and colours in reds, and overall quality is exceptional.

### **Winemaking**

Destemmed and fermented to dryness. 8 days total on skins. Basket pressed to tank. Upon completion of MLF transferred to barrel for 24 months in French and American Oak hogsheads. Winemakers-Peter & Jack Scholz

### **Tasting Notes**

Mid red purple in the glass, with aromas of ripe satsuma plum and blackberry fruit, with splashes of raspberry lifting the profile. Abundant spice notes along with hints of violets, red licorice and dark fruits. It cuts a medium bodied path across the palate, with grainy tannin grip and bright acidity on the finish.

ALC 14.8 %

Vegan Friendly

