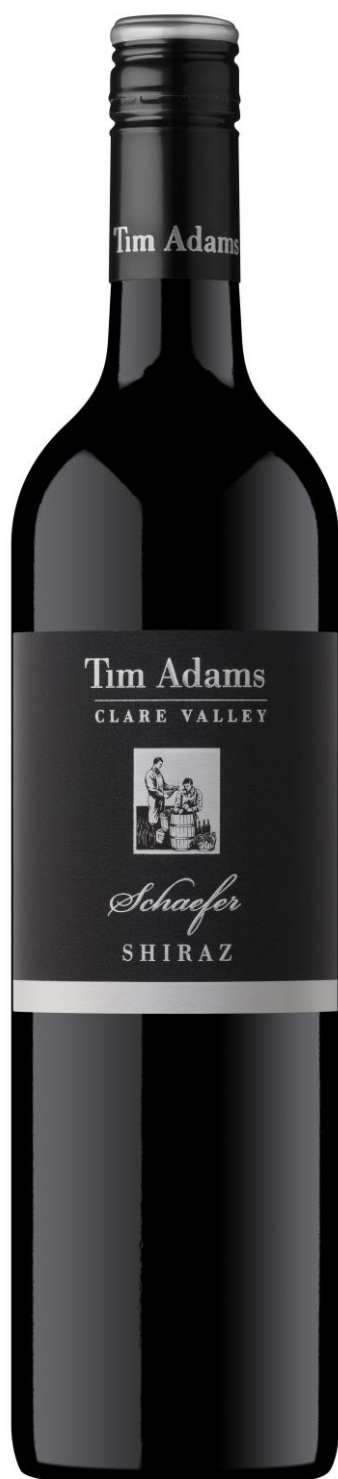


2020 ‘Schaefer’ Shiraz



We are fortunate to be in a region capable of producing a diverse range of Shiraz styles, each reflecting the parcel of land on which it is grown. The Schaefer vineyard represents something truly special—both in the uniquely elegant and richly flavoured fruit it produces, and in the meticulous care and passion shown by the Schaefer family through their twenty years of grape growing. Now custodians of this beautiful property, we continue to nurture the vines with the same dedication and attention to detail. Carefully selected parcels from the finest blocks of this vineyard were chosen for this special release.

Matured for twenty-four months in French oak, the wine shows perfume, toasty notes, and excellent balance. Black cherries, plums, and ripe red berries dominate the palate, lifted by the distinctive spice and freshness that define Schaefer Shiraz.

Additional maturation in tank prior to release has harmonised the components, enhancing the prestige of this complex yet graceful wine. Patient cellaring will be rewarded, with the wine expected to evolve beautifully for up to 20 years.

Variety	Shiraz	
Vineyard	Schaefer	Tim Adams & Pam Goldsack

Winemaking

The 2020 vintage was warm and dry, resulting in smaller yields and concentrated flavours. Perfectly ripe grapes were destemmed and fermented to dryness for 12 days on skins with regular pumpovers to promote colour and tannin extraction, followed by pressing. Most pressings were returned to the blend to build structure and support long-term ageing potential.

The wine spent 24 months in carefully selected French oak barrels before blending, fining, and bottling.

Alc: 14.9% v/v

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CLARE VALLEY