



reed

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Reed 2018 'Knife Edge' Shiraz

Winemaker: Sierra Reed

Grape(s): Shiraz

GI: Grampians

Site(s): Hyde Park Vineyard, Hutton and Dalberti Blocks

Vintage notes: Spring frosts drastically limited yields and increased concentration in 2018. But enough cool days and nights throughout the summer ensured ample acidity as well.

Vineyard notes: In the granitic hills southwest of Great Western lies the Hyde Park Vineyard. This is a large, warm site speckled with a variety of soils – shale, slate, silt, sand, and iron – and lovingly farmed by Robin Kuchel, near 100% organically, depending on the vintage. The Hutton and Dalbertin blocks were chosen for their contrasting characteristics: the high and warm Hutton block providing dark fruit and spice, the low and cool Dalberti adding red fruit and perfume.

Winemaking: Hand-picked, hand destemmed and sorted. Wild fermentation with 1/3 whole bunches. Élevage in large format neutral French oak for twelve months. Bottled unfinned and unfiltered. 20ppm free sulfur.

Closure: Stelvin

ABV: 13.5%r

LEGEND Tasting Notes: Heady nose of blueberry and tart plum fruits, black and white pepper, kangaroo jerky, and dry dusty earth. The wine glides along the palate with ease and balance. Reminiscent of Pinot Noir in texture, but Shiraz in aromatics and flavors.

Label design: Reed's labels and font are adapted from the 1937 catalog of a famous wine store in France called Nicolas, from the artist Jacques Darcy. "Knife Edge" is the style of wedding band that Sierra and her husband both have, a subtle nod to their life built together through wine.

Production size: 2,400 liters