

SIERRA REED

'knife edge' shiraz 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Sierra Reed

Grape(s): Shiraz

GI: Great Western, Grampians

Site(s): Best's Sugarloaf Creek Vineyard, Hutton and Dalberti Blocks

Vintage notes: A second in a chain of La Niña vintages, with significant rains and cool temperatures leading to slow vine growth and a late season. Wind at fruit set meant low yields, with a mild, somewhat rainy summer.

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. Wild fermentation with 1/3 whole bunches, the remainder is hand de-stemmed. Élevage in large format neutral French oak for twelve months. Bottled unfined and unfiltered.

Closure: Stelvin **ABV:** 14.5%

LEGEND tasting notes: Heady nose of blueberry and tart plum fruits, black and white pepper, smoked kangaroo jerky, olive, sage, and dry dusty earth. Sierra describes this vintage as “the plushest of the 8 vintages produced from this site. Multiple pressings in different time frames helped corset the curviness and create an hourglass shape.”

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: 333 dozen