MOTHER TONGUE

shiraz 2019





Winemaker: Christian Canute

Grape(s): Shiraz

GI: Barossa Valley, South Australia **Site(s):** Kraft Vineyard in Tanunda

Vintage notes: Low yielding, however the quality was high, with good expressions of varietal character, balance, and structure. A dry winter, spring and summer with warmer than average temperatures in January and February lead to quite early maturity of all grape varieties in the Valley.

Vineyard notes: Kraft Vineyard is one of the most historic sites in the Barossa, planted by Victor Kraft in the 1930s and 1940s. Kraft was known to many as 'the vineyard architect' for his ability to match grape, site, and planting style. The plot that has been leased to Mother Tongue proprietors Dennis and Debra Scholl is 2.5 acres of shiraz bushvines on loam, clay, and sandy soils.

Winemaking: Grapes are hand-picked and destemmed, before a light pressing into tank for native-yeast fermentation. After fermentation, the wine ages in Taransaud French oak, 2/3 of it new, for a minimum of 18 months, and sometimes much longer depending on what Christian and the Scholls think the wines need. A light fining, no filtration, and a small sulfur addition before bottling.

Closure: Natural cork ABV: 14.5%

LEGEND tasting notes: A wine of depth and body, but with an energetic transparency of fruit that belies its heft. On the nose, liquored and dried fruits of raspberry, boysenberry, quandong (a red native peach), and black currant. An herbal undercurrent of eucalyptus, cinnamon myrtle, and river mint. On the palate, the weight is punctuated by balanced acidity and soft tannins. The oak is elegant and structuring, with notes of spice and cedar adding complexity.

Label design: The label is a painting by Warlimpirrnga Tjapaltjarri, considered by the Scholls the greatest living painter in Australia. Australian Aboriginal art is a great love of the Scholls, and they have amassed the largest collection in the United States.

Production size: 110 cases