

SIERRA REED

'knife edge' shiraz 2025



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: Following heavy rains in November, the 2025 vintage was overall extremely hot with rainfall well below average for the rest of the growing season. There was a quick, isolated cold snap in the spring followed by extreme heat afterward throughout December. Sierra enjoys exploring the Shiraz grape and its context in the Australian wine culture, and each vintage creates its own challenges and rewards.

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 organically. 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 11 months. Bottled unfined and unfiltered.

Closure: Stelvin **ABV:** 13.6%

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: 394 dozen