

POWELL & SON

BAROSSA

2016 Steinert Shiraz

The 2016 Steinert is very brooding. The aromas are of dark stone fruits and forest berries, with a lift of violet and wet quartz.

The palate is dense, but lifted and framed by gravelly, rolling tannins that coat the mouth and push through to the finish.

150 dozen produced

Varietal: 100% Shiraz
Region: Eden Valley
Districts: Flaxman's Valley – 470 metres altitude
Aspect: East to North-Easterly facing hillside
Soil: Gravelly, quartzite loam over clay
Vines: 120 years old
Harvest: 12th April
pH: 3.65
TA: 5.6 g/l
Alcohol: 14.5%

Vinification:

The Steinert Shiraz is fermented in open-top concrete vats, pumped over twice daily. Basket pressed, wild malolactic fermentation in barrel and matured in French oak barrique for 18 months prior to bottling without fining or filtration.



Drink now or over the next 30+ years. Great with Meat dishes and well matured hard cheeses.