

About OEM

Oscar and Matilda are our energetic and entertaining children. Since their arrival into the world these two individuals have challenged and inspired us and shaped a depth of passion and love like nothing we could have imagined. It is fitting that the greatest wine that we have made to date will bear the name of the greatest creations that we will ever make.

The Vintage

During the 2018/2019 growing season, the Barossa was affected by frost, strong wind, heat, and parched soils, yet once the fruit started to arrive in the winery all these difficulties were forgotten as it was obvious that we were in for yet another great Vintage. The lower yields resulted in deep, rich colours, fine tannins and high tone aromatics and the cold nights meant that the wines have purity, freshness, and great acid balance. It will certainly be a Vintage for the lovers of powerful Barossa Shiraz, and the ripeness of the fruit is something that we are comfortable handling, particularly in a wine such as this.

The Wine

The hotter harvest conditions of 2019, coupled with lower yields, have guided the profile of the third release of Oscar & Matilda, which is notably riper, bolder, and more expressive than its predecessors. While there is more opulence, the pedigree of this release shows uniformity of style and definition of lineage. Beautiful, pure, fresh aromatics immediately leap from the glass, dominated by brambly fruits and cloaked with stylish French Oak. The palate is powerful, rich and persistent, and unwinds in the glass, becoming plusher and more fluent with each sip.

A carefully curated blend of two old vine parcels from two of the finest Barossa Valley vineyards. The gnarly and twisted old vines at the Kleinig Vineyard in Moppa produce fruit of incredible intensity, darkness and depth. These old vineyards need to be pushed past the point of accepted ripeness to truly unlock the personality in the site, and we were able to achieve a perfect synergy of stress and strength in 2019. The Hoffmann vineyard delivers wine of power and elegance, with a brighter aromatic and a sublime tannin. The early summer heat, along with cool February nights allowed each component to ripen perfectly and they have come together to create a wine that is greater than the sum of its parts.

To craft the Oscar and Matilda Shiraz we select the two best barrels from each of these old vine parcels. The blended wine is returned to oak and housed in a new Gillet Puncheon (500L) for a total of 28 months before bottling. This wine will evolve into a magnificent drink over the next 10 to 20 years, and it is our recommendation that this is not opened for at least a decade.

The Vineyards

The vinegious	
Vineyard:	Hoffmann Dimchurch
Sub Appellation:	Ebenezer
Planted:	1950
	arth over dark red clays with of chalky limestone

Vineyard:	Kleinig Old Shiraz
Sub Appellation:	Морра
Planted:	1895
Soil:	Sandy loam over deep clay

Craig Isbel, Winemaker