



## 2023 Izway Harold Shiraz (Eden Valley)

### About Harold

I grew up in the Wimmera in Victoria at a time when the creeks and lakes flowed bountifully with water. We regularly fished for trout in these lakes and Dad, being a tragic angler, would never be short of gear. Sometimes we would share 20 fishing rods between our family of five, which eventually caused issues as we could not tell which rod was biting. We decided to name the rods, and in doing so they took on their own personalities. Harold Fisher was an old, traditional, grain farmer that Dad sold tractors to, and he wasn't renowned for his abilities as a scholar or fashionista. It was obvious to name a rod after Harold, but little did we know that this rod would become as much a part of the family as the rest of us. A legend in and out of the water, Harold was purchased in the 1950's and is still used to this day. He is old and grumpy yet freakishly talented.

### The Vintage

The 2022/2023 growing period continued our run of cool vintages and near-record rain, with 53 days of rain recorded in spring alone. This extended run of wet springs in combination with average yields had a noticeably positive effect on the health of vineyards throughout the Barossa. The wet weather settled down during summer and we were met with warm but not hot conditions. We only experienced thirteen days above 35 degrees and no days above 40 for the third year running. These cool harvests allow us to create pure, energetic, balanced wines and give us the flexibility in the winery to schedule perfect picking dates and gentle, controlled maceration. A late start to harvest ensured that we were picking in the cool of Autumn, with most of the fruit being received in April. Overall, a great harvest with excellent vineyard health and fruit condition.

### Winemaking

Vinification began with a natural soak, followed by 9-11 days of natural fermentation in a Stainless-Steel Vat. During fermentation, we carefully managed extraction through manual plunging, pigeage, delestage, and open-air pump-overs. Once alcoholic fermentation was complete, the skins were basket-pressed before being transferred to seasoned barrels for malolactic fermentation.

### The Wine

An incredibly intense and distinctive nose signals a cool harvest, with tobacco leaf and tamarind combined with celeriac and white pepper to create a beguiling, intriguing, and enticing aroma. The texture is equally titillating, with assertive tannin and spice coiling fluently with dark cherry, orange rind, and Campari-like florals. It evokes recollections of Barolo and Cornas, two of my favourite regions in the world, of course with our own unique, Eden Valley twist. A wine that changed gears overnight and became an incredibly balanced and silky drink on day two. It will age gracefully over a long period.

### The Vineyard

<b>Vineyard:</b>	Fechner Shiraz
<b>Sub Appellation:</b>	Moculta (Eden Valley)
<b>Planted:</b>	1995
<b>Elevation:</b>	369m
<b>Soil:</b>	Gravelly Loam over Limestone and Clay

A handwritten signature in black ink that reads 'Craig Isbel'.

Craig Isbel - Winemaker