

BAARMUTHA

BEECHWORTH

Baarmutha Wines | 2022 Shiraz

Palate

Showcasing a ripe fruit-forward, plum pudding, liquorice and white pepper, with fine tannins.

Bouquet

Hints of plum, liquorice, dark berries and soft herbs. A touch of white pepper.

Harvest Dates:

3rd April 2022

Alcohol by Volume:

13.5%

Vignerons

Vinny Webb

Quantity

Only 130 dozen made.

The Vintage

The 2022 growing season was again challenging, one of the latest and slowest ripening seasons.

The Wine

Our 2022 Shiraz is a wonderful balance of the two distinctive main soil types of Beechworth with a final blend of 40% granite and 60% estate-grown clay soil. Cool to mild temperatures and consistent rain events, as well as extended time (22-months) in Barriques has provided our 2022 Shiraz with a depth of flavour and plenty to ponder. Mid-to-long finish, an aromatic wine with ripe berries characters married with a savouriness known to the region. Prominent, yet fine and silky tannin, with a brisk acidity. Hints of plum pudding, liquorice and raspberry, with white pepper on the finish. An elegant, fragrant, and luscious wine, bringing finesse and complexity that will reward those with patience to cellar. You can enjoy this wine now, or cellar until 2028.

Food Pairing

Best paired with Smoky hearty foods off the Barby, slow roasted... Shiraz all day long.

