

BAARMUTHA

BEECHWORTH

Baarmutha Wines | 2023 Shiraz

Palate

Vibrant, and silky, juicy boysenberry, blood plum and white pepper.

Bouquet

Aromas of blueberry, blackberry and dark cherry, gentle lift of white pepper.

Harvest Dates:

22nd April 2023

Alcohol by Volume:

13.5%

Vignerons

Vinny Webb

Quantity

Only 130 dozen made.

The Vintage

The growing season leading up to the 2023 vintage was cool and wet, with a higher-than-average rainfall throughout the growing season. Ensuring an extended growing season (April), the berries were able to reach ripe and full maturity before being hand-picked.

The Wine

The 2023 Shiraz is a beautifully balanced expression of Beechworth, shaped by a kinder vintage and sourced entirely from a warmer site. Aromas of blueberry, blackberry and dark cherry are layered with inky notes, subtle vanilla and a gentle lift of white pepper. The palate is vibrant and silky, with juicy boysenberry, blackberry and blood plum supported by fine tannins and bright acidity.

Delicate baking spices and savoury nuances build through the wine, leading to a long, lingering finish where spice and fruit remain perfectly in harmony. Elegant yet generous, this Shiraz is drinking beautifully now and will reward careful cellaring over the coming years.

Food Pairing

A natural match for roast lamb, slow-cooked beef, or rich winter dishes.

