



# BY FARR Shiraz

## By Farr Shiraz 2023

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Shiraz fruit comes from the original By Farr vineyard, planted in 1994. It lies on a north-facing slope, and the red volcanic soil has a base of limestone with deep-set sandstone.

## Vinification

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All fruit is hand-picked from the VSP trellising, with 20 per cent left as whole bunches in the fermentation. Most years we co-ferment between 2 and 4 per cent Viognier with the Shiraz, the date determining whether or not the former is co-fermented and bled back. It is a natural fermentation, with the fruit remaining in the tank for 19 days before pressing. Shiraz sees 18 months in French oak, 20 per cent being new, and is bottled under vacuum.

## Tasting Note

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A powerful nose, with the depth and complexity of cool-climate Shiraz. This wine is spiced with pepper and mineral elements, leaning towards earthy. The co-fermented Viognier adds a little richness to both the bouquet and palate, which has a pleasant initial sweetness, followed by intense fruit and earthy long tannins to complete the delicate structure and overall elegance of the wine.