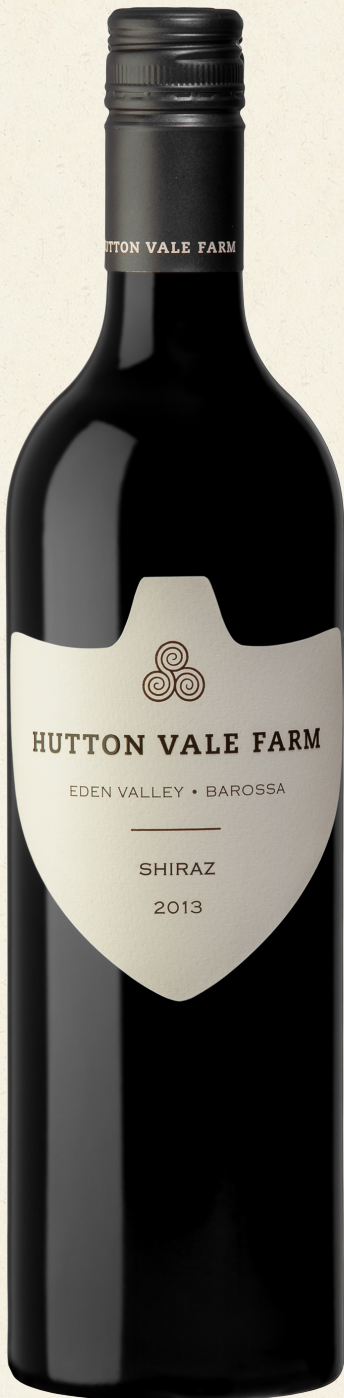




HUTTON VALE FARM

EDEN VALLEY • BAROSSA

EDEN VALLEY SHIRAZ - 2013 VINTAGE -



"I became aware of the Angas family's Hutton Vale Farm vineyards when I was making wine at Torbreck in 2001. And since then I've regarded them as equal to the best in the Barossa, always thinking it would be a good day if I ever got a shot at making wine from those grapes. Well, in 2012 I got my chance as I shook hands with the family on a simple partnership where they grew the grapes, I made the wine and together we went around telling everyone how bloody good they were!

The pedigree and provenance of these Shiraz vineyards is impressive. Ron Angas planted the Mount Edelstone vineyard in 1912, from where cuttings were taken to establish the Hutton Vale Farm vineyards in the 1960's. The Mount Edelstone vineyard was later sold to the Henschke family, a decision many would regard as regretful, but to the Angas family it was the right thing to do as it had become synonymous with those wines. Over the years the Angas' sold their fruit to a number of top Barossa wineries where it found its way into many great wines, including those twice voted best Shiraz in the world.

2013 SHIRAZ

The preceding 2012 vintage is considered one of the finest in living memory. The 2012 Hutton Vale Shiraz was rated 98 points by Australia's greatest wine commentator James Halliday confirming not only the exceptional standing of that year but also my belief that these vineyards are capable of producing some of Australia's greatest Shiraz.

The 2013 vintage was the driest, earliest and quickest in living memory. 2012 winter and spring rainfalls were amongst the driest on record and hot conditions throughout harvest guaranteed very low yields from the dry grown Hutton Vale Farm vineyards. But the quality of Shiraz was exceptional, showing great color and balance of flavour, tannin and acidity. The fruit was harvested in early March and fermented in open fermenters for 5 days with twice daily pump overs before transfer to 50% new/ 50% seasoned oak hogsheads for 2 years prior to bottling. The wines were bottle matured for a further 12 months before release in September 2016. 340 dozen bottles were made.

There's plenty of dark red and black fruits, whole black pepper spice and herbs on the nose. The palate is brimming with brooding dark red fruits and salty-savoury liquorice notes that characterise Shiraz from this area. The finish is seamless, fine and long. Shiraz from Hutton Vale Farm has proven cellaring pedigree and I expect these wines to evolve over the next 25 years."

KYM TEUSNER, WINEMAKER

