



Take It To The Grave 2017 Langhorne Creek / Barossa Valley Shiraz

Take it to the Grave

Region: 85% Langhorne Creek, 15% Barossa Valley
Grape Variety: 100% Shiraz
Winemaker: Corey Ryan
Alcohol: 14.5%

Summary: Take it to the Grave is a joint venture between Nicholas Crampton and South Australian winemaker Corey Ryan created to deliver interesting and rewarding wines whilst challenging a few established rules and preconceptions. The Take it to the Grave Shiraz takes on the mysteries and individual personalities of old-vine vineyards.

Vineyards: Sourced from a selection of mature, dry-grown vineyards in Langhorne Creek managed by Jim Zerella (delivering intensity, length and structure) and blended with a parcel of Barossa Valley Shiraz from Light Pass and the eastern slopes that provided opulent fruit depth.

Winemaking: The fruit is partially hand-harvested before de-stemming and cool fermentation in small two tonne open fermenters with regular hand plunging. Matured in seasoned French oak (20% new French) for six months before bottling with minimal filtration and sulphur addition.

2017 Vintage: Flowering and budburst were delayed due to the cooler, wet spring. A long ripening period ensued with resultant picking occurring much later than previous years. Crops were smaller but with excellent vineyard and canopy management and a warm summer our fruit reached optimal ripeness with additional character developed through extended hang-time. Increased complexing character that is much lauded and sought after in the better years.

Tasting Note: Vivid red / purple in colour with an expansive nose of blackberries, blood plums and chocolatey oak. The palate is opulent and inviting with dark plum and blackcurrant fruit flavours matched by dried herbs, cloves and subtle spicy oak. Fine-grained savoury tannins provide definition to the impressively long finish.