## Technical and Tasting Notes 2023 Hobbs Behr Creek Shiraz Montepulciano

| Vintage               | 2023  |
|-----------------------|---|
| Wine                  | Behr Creek Shiraz Montepulciano   |
| Varieties / Blend     | Shiraz 60% Montepulciano 40%  |
| Winemaker             | Pete Schell, Allison and Greg Hobbs   |
| Bottled               | Nov-24  |
| Growing Region        | Barossa   |
| Total Wine Production | 500 doz   |
| Soil                  | thin sedimentary soils underlain with rose quartz and siltstone   |
| Yield per acre        | 1.5-2.0 tonne/acre  |
| Age of Vines          | 11 - 35 years old   |
| Alc                   | 14.50%  |
| TA                    | 5.4   |
| рН                    | 3.46  |
| Cellar Potential      | drink now or cellar 15+ years   |
| Oak types             | Old French Hogsheads 300L   |
| Maturation            | 12 month  |
| Finings               | no  |
| Closure               | screw cap   |
| Colour                | deep red  |
| Nose                  | lifted notes of lilac, purple fruits and satsuma plum   |
| Palate                | Silky mouthfeel good acidity, well balanced. Lucious fruits of red berries, cherries.<br>Slight hints of oak  |
| Winemaking            | Hand picked fruit. Wild ferment over 10 days, gentle hand plunging daily. Slow press into old French oak for 12 months before bottling  |
| Food Pairing          | Be creative with this wine! Pairing equally well with blue swimmer crab linguini as it will with roasted duck breast, shitake & greens. Fabulous with a grillled burger and chips on a Sunday afternoon.  |
| Vintage conditions    | 2023 Vintage Report The winter of 2022 delivered steady rains, paving the way for an exceptionally wet spring that lingered through October and carried on into December. As the seasons shifted, January and February remained mild progressing into a cool March. Bright, sunny days paired with crisp, cool nights fostered a slow and steady berry development—preserving the grapes' natural acidity, deepening their colour, and crafting a near-perfect harmony of tannins and flavours. Summer's sporadic heavy downpours underscored the value of our commitment to sustainable vineyard practices—maintaining open canopies, managing low yields, and consistently nourishing the soil and foliage with organic and biodynamic methods. The 2023 harvest arrived later than usual, beginning in early May. This prolonged ripening season rewarded us with grapes of remarkable depth, richness, and balance—exuding the hallmark elegance and cool-climate refinement that define our wines. |