

Technical Notes 2023 Hobbs Tin Lids Aria Secca Shiraz

Vintage	2023
Wine	Tin Lids Aria Secca
Varieties / Blend	Shiraz 100%
Winemaker	Pete Schell, Greg and Allison Hobbs.
Growing Region	Barossa
Bottled	Nov-24
Total Wine Production	311 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	5.5
pH	3.5
Cellar Potential	drink now or cellar 10+ years
Oak types	Old French Hogsheads 300L
Maturation	12 months
Finings	nil
Closure	screw cap
Colour	Deep, dark, youthfully dense purple colour
Nose	Delightful wild blackberry sweetness with plum and a background hint of cured meats.
Palate	Rich and textural with layers of blackberries, black cherry and plum, mocha and dark chocolate. Well balanced with fine tannins and a luscious long finish.
Winemaking	<p>This is an Amarone style wine made from Shiraz grapes. The grapes are hand-picked, just before flavour ripeness, into individual 10kg buckets and then laid out onto separate racks to dry. The drying is carried out in a purpose built, fully insulated shed complete with high intensity air fans to aid the drying process. The length of drying time varies each year and is influenced by a variety of factors including the ripeness of the grape, the ambient heat and humidity and the flavour on tasting. The drying process intensifies the flavours of the grape without losing any of the natural acids present in the grape on picking. The *Baumé of the grape is increased during this process by between 0.5 ° and 1.5 °. After drying the grapes are processed into wine. The wine is then matured in second use French oak for 12 months.</p>
Food Pairing	To complement the Amarone style Shiraz, pair this wine with a lovely fresh homemade pasta or a simply enjoy while nibbling on a platter of charcuterie delights.
Vintage conditions	<p>2023 Vintage Report</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p>