



# LIENERT VINEYARDS

## 2016 Lienert Estate Barossa Valley Shiraz

### Vintage notes

The 2016 vintage marked the first year that brothers John and James reserved small parcels of fruit from selected blocks on their estate vineyards to make wine under the Lienert Vineyards label. This year also marked 10 years since their father last made wine from the vineyards he had planted back in 2001.

Whilst brothers can disagree on matters both minor and major, John and James were in extreme agreement that their decision to commence making wine in 2016 was an inspired one. Conditions throughout the preceding winter and spring were drier than average, whilst December was markedly hot. Fortunately, relief came in late January in the form of 40mm of rain which refreshed the vines. Post veraison conditions were near perfect with cool nights and warm days prolonging ripening. The 2016 vintage will go down as one of the Barossa's finest – a perfect start for the Lienert Vineyard's new winemaking adventure.

### Fruit selection

Selected from one of our favourite blocks on the estate - the 'House Block' - located adjacent our parent's house. Planted in 2001 in rich red clay/ loam soils over limestone, the gently undulating north west facing slope extends from one of the highest points of our vineyard estate. The site is ideally suited to producing Shiraz in the classic Barossa Valley mode; wines of rich fruit flavour and firm structure.

### Winemaking

We harvest and destem our fruit in the vineyard, which returns organic matter to promote soil health whilst ensuring retention of pure, vibrant fruit character. Our approach to winemaking is then all about working to retain delicate aromatics whilst creating an elegant and refined structure for the ample fruit flavour that define Shiraz grown on our estate.

Fermentation is initiated in small 2 tonne fermenters using wild yeasts to promote elegant structure. The fermenting juice is kept at cool temperatures (18-22C) to capture the delicate florals in the wine, and manual punch downs 3-5 times per day combined with 2-3 pump overs over 10-12 days on skins enables gentle extraction of flavour, colour and tannin. The wine is pressed and transferred to new (10-15%) and seasoned 300 litre hogsheads for 18 months. Malolactic fermentation occurs in barrel, with lees retained to assist in building more refined structure whilst adding an extra element of softness to the palate. The wine is transferred to stainless steel for a further 6 months prior to bottling, enabling extended maturation without losing vitality of flavour from excessive time in barrel.

### Winemaker's tasting note

'The colour is a glossy dark red with deep purple hues. On the nose, there is a core of dark fruit engulfed by fresh red fruits, pretty florals, a distinctive saline edge akin to ocean spray, and underlying savoury notes of herbs, mocha and shortbread. The palate leads with an explosion of fine red and dark fruit characters of strawberry, rhubarb and blackberry, followed by a supple mid palate of crème caramel and cheesecake leading to long length where the oak plays only a supporting role and is not dominant. A beautiful wine that should age for many years.' – James Lienert, October 2018

