

# Don't tell Gary.

SHIRAZ | 2022  
VICTORIA



*This wine is a labour of love - one the accountants didn't know about. In 2014, winemaker Jo Nash discovered an exceptional parcel of Shiraz which was gently crushed then stored away in some ridiculously expensive French Oak barrels to age for 12 months. The wine speaks for itself - minimal intervention, purity of fruit, Shiraz at its best. Made by a winemaker, not an accountant. Enjoy with abandon. Just....Don't tell Gary.*

## TASTING NOTES

### Colour

Beautiful dark garnet colour.

### Nose

Black cherry, blueberry and mixed spice.

### Palate

Hints of pepper and soft oak spice are beautifully integrated with blackberry fruits and medium bodied silky tannins.

### Best consumed

Now - 2032

### Food Recommendations

This is a special occasion wine. Drink with like-minded wine lovers who enjoy sticking it to the man! Take a moment to admire the gorgeous colour of the wine, then it's a perfect match to charcuterie and cheese, char-grilled steak, or a meat pie.

## WINEMAKING

### Winemaking note

Our DtG Shiraz is created by sourcing grapes from very select premium Victorian sites. As soon as primary fermentation was complete, the wine was racked into 500L French Oak Puncheons (80% New Oak, 20% 1 Year Old), where it was left to go through malolactic fermentation. With minimal intervention, the viticulture/winemaking was more important than ever.

**Varietal composition** 100% Shiraz

**Alcohol** 14.8%

**Winemaker** Jo Nash and Olivia Forbes



\*Not the real Gary



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