





# THE ISLANDER ESTATE VINEYARDS BARK HUT ROAD KANGAROO ISLAND SOUTH AUST WWW.IEV.COM.AU

## 2021 OLD ROWLEY SHIRAZ/GRENACHE

The Islander Estate Vineyards produces elegant French styled wines handcrafted in Australia's most remote & surpising wine region - Kangaroo Island.

#### THE ESTATE RANGE

Our premium range, blending the best of Kangaroo Island's cool growing conditions with European handcrafting and winemaking techniques. Honouring the region's Soldier Settlers heritage, sharing their belief that hard work and tenacity leads to great rewards.

#### THE NAME

Named after Mr. Rowland Hill, better known as 'Old Rowley', a big man with a big vision to establish Kangaroo Island as a heartland of agricultural production. Through Old Rowley's persistence and the hard work of the Soldier Settlers, the vision was realised and Kangaroo Island is now recognised internationally for its pristine environment and outstanding produce.

VARIETY Shiraz / Grenache

COLOUR Ruby Red

NOSE Spicy, earthy aromas supported by notes of confection

from carbonic maceration.

PALATE Full flavoured and elegant with raspberry, boysenberry,

lifted florals, vanilla oak and clove notes.

FINISH The natural acidity supports a long after-taste, increasing

the richness and length of flavours.

FOOD PAIRING Lamb dishes, duck, hearty stews and casseroles; Asian

inspired cuisine such as beef with noodles.

### WINEMAKER'S NOTES

Kangaroo Island provides excellent growing conditions for Grenache and Shiraz, where the cool climate helps produce tightly structured grapes while limiting alcohol levels. The idea with this wine was to produce a Cotes du Rhone style - a wine of medium body and a good grip of natural acid with fine tannins to providing the structure. After hand-picking, part of the grapes undergo carbonic maceration, a process most famously utilised in the Beaujolais region of France. At the end of the process, the tank is pressed and the juice finishes fermentation separated from the skins. The balance of the grapes are produced using the classic method of de-stemming, fermentation on skins before ageing in French oak demi muids.

CELLARING Delicious now or cellar for up to 10 years

REVIEWS Not yet rated

TECHNICAL Alcohol: 14.5% Vol.

Total Acidity: 5.2g/L

pH: 3.67