



## 2023 DUNE THE EMPTY QUARTER



THE EMPTY QUARTER is a shiraz, mataro, grenache and touriga nacional co-ferment, with a splash of cinsault. The varieties are all picked together and fermented in open top concrete fermenters for around 10 days on skins. The wine is then pressed off into seasoned oak for approximately 12 months before bottling.

Mulberry and dark cherry aromatics with dried rose and white pepper. Juicy entry on the palate, blue and dark fruits, plum, blueberry and black tea with a rose floral lift. Fine and long supple tannins give great length.

**Comp: Shiraz 33%, Mataro 24%, Grenache 21%, Touriga Nacional 10%, Cinsault 7%**

**Region: Blewitt Springs sub-region, McLaren Vale**

**Alc: 14%**

**pH: 3.66**

**TA: 5.66 g/L**

### VINTAGE 2023

The 2023 vintage will be remembered for the La Niña conditions, particularly the wet and cool conditions which dominated spring 2022. We had a late start to 2023 with the first reds picked in March. Naturally moderate yields and careful management mitigated any disease pressure resulting in clean, healthy fruit at harvest. Yields were looking low across most varieties with fiano, sangiovese and shiraz all coming in lower than average. Across the board, the 2023 red wines feature bright fruit characters with good length and ripeness of tannin.