



2022 DUNE THE EMPTY QUARTER



THE EMPTY QUARTER is a shiraz, mataro, grenache and montepulciano co-ferment. 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 herbs and white pepper. Juicy entry on the palate, blue and dark fruits, plum and blueberry with a rose floral lift. Fine and long supple tannins give great length.

Comp: Shiraz 45%, Mataro 35%, Grenache 15%, Montepulciano 5%

Region: Blewitt Springs sub-region, McLaren Vale

Alc: 14.3%

pH: 3.66

TA: 5.65 g/L

VINTAGE 2022

The 2022 vintage had healthy rainfall through the preceding winter and early spring. Whilst we were in La Niña conditions we had a relatively dry November and December with cooler temperatures. There was a resultant yield loss in several varieties due to poor fruit set, affecting quantity but not quality. We continued into the new year with cooler than average conditions with no extreme heat events allowing even ripening and delaying harvest until late February.