



Don't tell Gary.

2015 SHIRAZ

*This wine is a labour of love – one the accountants didn't know about. In 2014, I discovered an exceptional parcel of Shiraz from the Grampians which I gently crushed, then tucked 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.**

Winemaker: Jo Nash

- Silver Medal** International Wine and Spirit Competition 2017
- Bronze Medal** Melbourne International Wine Competition 2016
- Bronze Medal** Royal Queensland Wine Show 2016
- Bronze Medal** Victorian Wine Show 2016
- 88 points** Huon Hooke review, 2017

VINTAGE INFORMATION

Region	Strathbogie Ranges, Victoria
Varietal	100% Shiraz
Alcohol	14.5%
Best Consumed	2017 - 2022

JO'S WINEMAKING / VITICULTURE

Fruit for the DTG Shiraz was sourced from a single vineyard established in 1998 in the rugged, mountainous Grampians region of Victoria. Wines from this region typically produce characters of elegance, power and beauty with staying power. The wine was fermented with wild yeast, in open pots, hand plunged twice a day for 10 days. 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.

JO'S HARVEST NOTES

As a Winemaker, the challenges that each harvest brings never cease to amaze me. Just when you think you have an understanding of what's going on, another season hits bringing with it yet another challenge and a completely new scenario. In 2015 we had little rain and warm temperatures, leading to fast ripening early in the season. Once temperatures cooled, things slowed down and we saw an increase in flavours and quality resulting in a good year all round.

JO'S WINE DESCRIPTION

The 2015 DTG Shiraz is a beautiful dark garnet colour with black cherry, blueberry and mixed spice on the nose. Hints of pepper and soft oak spice are beautifully integrated with blackberry fruits and medium bodied silky tannins.

JO'S 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. Do what you want to do, just DTG.

