



# Don't tell Gary.

## 2016 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 & Spirit Competition, UK 2017  
**SILVER MEDAL** Royal Queensland Wine Show 2017  
**BRONZE MEDAL** Royal Perth Wine Show 2017

#### VINTAGE INFORMATION

Region	Grampians, 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

The best way to describe vintage 2016 is fast & furious! There was no orderly ripening of fruit, no luxury of white fruit followed by red fruit, it was like the flood gates opened and everything just rolled in at once. Again we had little rain and a very hot spring leading up to harvest, which meant things ripened faster than normal. Optimum flavours and ripeness came on more quickly than previous years and the only way around it was to pick as fast as we could. Thankfully we managed to juggle our way through it, and now quality looks very good.

#### JO'S WINE DESCRIPTION

The 2016 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.