

David Franz

"H.P." Shiraz



Tasting Notes:

Bright red raspberry up front over crunchy Sasuma plum interwoven around spice box complexity underpinned with savory yeasty dark notes. Liltily pure Shiraz bursts seductively over the palate playing ring-around-the-rosy with a fruit basket of red summer berries with a ridiculously smooth long lingering palate length with velvety soft tanning holding the whole show

Production Notes:

H.P. Hydraulic Press Shiraz is a fantastic reflection of the traditional 'Barossa Style'. Shiraz vines planted as early as 1923 from four old Barossa vineyards. Grapes were handpicked between February and March, destemmed, and fermented wild in small batches. Must was hand plunged thrice daily for three weeks. Wine was then basket pressed to 7-14 year old French oak barriques and hogsheads for eighteen months on full solids. Unfined, unfiltered. 800 cases made.

About David Franz:

David Franz Lehmann started producing small-batch wines from the vine to the bottle under his own name in 1998. Each bottle of wine is carefully hand printed and wrapped before being placed in a hand printed carton then sent out into the wide world to find their way to you.

Cellaring:

Drink now or in another 5-8 years.

Reviews:

2016: 92 Wine Enthusiast

Barossa Valley Facts:

- The wine industry of the Barossa Valley was founded by German settlers.
- The plantings of Semillon in the Barossa Valley have evolved to develop its own unique pink-skinned clone.
- Barossa has been making wine since 1848 and has since been phylloxera free.