



INVENIENDA

LATIN - TO BE DISCOVERED



2020 SHIRAZ SUR ECHALAS VINEYARD HOLY GRAIL SEPPELTSFIELD BAROSSA VALLEY

400 BOTTLES

COLOUR: Deep magenta to black

AROMA: An explosive bouquet of dark olive, tapenade, rosemary, smoked herbs, moss rock, candied liquorice, tar, smoke, along with both blueberries and blackberries.

The aromas here leap from the glass and start to follow you around the room, the perfume here is exciting and deeply complex. The wine on entry is even and very soft in the mouth, once racing across your tongue, a deep sway of pristine and focused fruit unfurl slowly into a very deep and captivating finish.

This is such a fascinating wine and a real outlier in what you would expect for your quintessential Barossa Valley Shiraz. The magic act here is just how focused and restrained this wine is, it holds a nerve and energy that I rarely encounter with Australian wines. As it evolves in the glass, it changes to another gear, the tannins are deep, concentrated, soft and lingeringly long. The late palate absorbs every corner of your mouth, and the flavours just continue to develop and explode.

This is a very special wine, made from a special vineyard in a special place. The risk we took with planting the vineyard Sur Echalas has been richly rewarding. If this is what we can achieve with our first bottling, I can't wait to see the many amazing wines we can produce over the many years to come. Grand Vin and will age with ease, in a word, harmonious.

VINEYARD: The pinnacle of our wine production, the Holy Grail is our newest estate vineyard situated amongst the 'Avenue of Hopes & Dreams'

in the sub-region of Seppeltsfield in the Barossa Valley. This wine comes from a block of Shiraz planted Sur Echalas. This form of propagation is the ancient trellis system used in France's venerated Northern Rhône Valley region, where Syrah vines are planted and trained to a stake. 'Sur Echalas' translates in English to 'on a stake or pole'.

The echalas style must be managed by hand. From budburst, the vines are tied to the 1.8-metre stake three times throughout the growing season until finally the vines are joined together to the shape of a love heart. The crop is thinned to one bunch per shoot, allowing a large solar panel of leaves for the bunch to achieve perfect maturity slowly and effortlessly.

WINEMAKING: Fermented in a number of small timber fermenters custom crafted for Invenienda, to ensure a slow fermentation over 10 to 14 days.

Once ferment is nearing completion, the skins are submerged with barrel heads and then sealed for a further 10 weeks, so the must can macerate and intensify the flavour. After this long process, our Chief Winemaker, Richard Langford, and his team drains the free-run juice from the fermenters and the skins are pressed.

The quality of fruit in the vineyard and care and attention to detail throughout the winemaking process means that the finished wine does not require fining or filtering.

MATURATION: Aged for 16 months in fine-grained French oak sur lees for 16 months before bottling.

Written by Two Hands Proprietor Michael Twelftree