



INVENIENDA



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LATIN - TO BE DISCOVERED



2021 SHIRAZ SUR ECHALAS VINEYARD HOLY GRAIL SEPPELTSFIELD BAROSSA VALLEY

900 BOTTLES

COLOUR: Deep rich purple in colour with a slight red hue.

AROMA: An explosive bouquet of strawberry, rhubarb, clove, blood plum, mint, herb, cut flower, rosemary and leather. There is a lot going on here and every time you lift the wine to your nose, new aromas slowly emerge.

PALATE: The palate starts out dense and flavour filled, with blackcurrant, soy, tapenade, liquorice and mocha. Every element here works in perfect harmony which makes the fruit disappear across the palate effortlessly and seamlessly, the bright acidity drives the dense fruit profile.

All in all, the tension, precision and energy make this a very exciting wine and one that offers a completely different ride than most other Barossa Shiraz based wines. A wine must be balanced young to be balanced old, and this wine will have a very long life ahead of it. This will age easily for 20 to 30+ years.

2021 is the second release of our Invenienda Shiraz. The 2021 vintage was a truly magical one, the vines set up perfectly to ripen very slowly as an Indian summer set in and the weather could be best described as ground hog day. It was moderately warm, with lovely cool nights and we were never in much of a rush, flavours developed slowly and the vines worked their magic.

As in previous vintages, our Clos block, from which we make Invenienda, was the last block to be picked. This has proven to be the case every year, as the vines are set up architecturally to have a large number of leaves to ripen a small amount of fruit. With the fruit zone being much closer to the ground it takes longer for the tannins to ripen perfectly and for the grapes to possess the maximum amount of flavour. From the inaugural 2020 release of one barrel, we have classified 3 barrels from the superb 2021 harvest.

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