



REYNELLA
BASKET PRESSED
SHIRAZ
2020

Winemaker's Notes

Established in 1838 by John Reynell, the Reynella winery enjoys the unrivalled prestige of the birthplace of South Australia's internationally renowned wine industry and is the proud home of the State's oldest operating wine cellar.

Small parcels of individual vineyard fruit from the highly acclaimed McLaren Vale region were hand-picked for this rich traditional Shiraz. The grapes were carefully picked and fermented in traditional open fermenters. Once the desired fruit intensity was achieved, the skins were basket pressed ensuring only the soft tannins were extracted. The wine was matured in French oak barrels for 16 months as individual vineyards components.

2020 was a year with low yields, good spring rains and a dry, steady summer which allowed for good flavour ripening and intensity. Low yields and small berries gave concentrated flavours. The vintage has resulted in wines of full, vibrant, and fresh fruit flavours with a soft and subtle tannin.

The 2020 Reynella Basket Pressed Shiraz is a classic McLaren Vale Shiraz, showing complex notes of dark red fruit with rich berry fruits and fine, velvety tannin structure. This wine would pair beautifully with pork tacos with a rich BBQ sauce.

Tasting Notes

Wine Style

Sweet 1 2 3 4 **5** Dry
Light 1 2 3 4 **5** Full bodied

Colour:

Maroon with deep purple hues

Bouquet:

Bright and expressive nose with a purity of primary fruits in the array of blueberry, mulberry, blackberries and plum interwoven with hints of milk chocolate, liquorice and mocha.

Palate:

The palate has an intense rich, thick palate of red plum, blackberry, blueberries, dark redberries, liquorice and spice. It has generosity and terrific length, powerful, structured with great texture and silky mouth coating tannins.

Vintage Release
2020

Alcohol
14.33%

Acidity
6.48g/L

pH
3.54

Winemaker
Matt Caldersmith

Region
McLaren Vale

Grape Variety
Shiraz

Fermentation
Open fermentation

Malolactic Fermentation
100%

Cellaring
5 to 15 years

Oak Maturation
100 % French Oak
Barriques for 16 months

Soil Type
Rich black & red clay based soil, some gravelly red loam

Climate
Mediterranean

Age of Vines
40 years

Harvesting

Hand picked

