Keith Tulloch The Kester Shiraz, Hunter Valley 2021

AKT011 KEITH TULLOCH NEW SOUTH WALES, AUSTRALIA

13% | 6 x 75cl | Screwcap

Shiraz 99% , Viognier 1%

Sustainable

Keith's homage to his forbears who planted the Hunter Valley. Entirely sourced from blocks over 100 year.

Boutinot
WINES

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PRODUCTION

The history of Tulloch in Pokolbin began in the late 1880s when JY Tulloch (Keiths Great-Grandfather) married Florence Kester. Keith is the second Keith Tulloch winemaker, the first being his great Uncle, Keith Kester Tulloch. This Shiraz has been deeply influenced by Keithy's love of the Rhône, in particular the great Hermitages of Jaboulet (where he worked the vintage in 1996 and revisited in 2003). Winemaking has been adapted to gain more fruit power and greater overall wine personality, resulting in a profusion of powerful flavours and aromas.After vintage experience with Paul Jaboulet in the Rhône Valley (France), and having been able to observe the making of “La Chapelle” close-hand, this winemaking incorporates similar Rhône Valley techniques for flavour complexity and palate length. Sourced from old dry-farmed Hunter Valley vineyards, the grapes are fermented with a trace of Viognier in open vats for 4 weeks, with plunging by hand. It is matured for 20 months in a mixture of fine French oak barriques to impart a fine, velvety oak support.

TASTING NOTE

Heady aromas of jaffa and orange blossom over deeper concentrated blackcurrant, cola, anise and blackberry. Lifted hints of juniper and crushed herb build as the wine breathes. Black-fruits dominate the palate with lashings of inky dense, muscular blackcurrant and black-cherry, over a liquorice-like sweetness balancing rich dark chocolate dryness and a black-olivine savouriness. This foundation is firmly bonded and taut, lasting, with all parts contributing an iron-clad assertion. Exotic expression with luxuriant waves of fine oak delivering fume` spices and subtle roast-coffee-like extract.

FOOD MATCH

The perfect match with strong-flavoured meats such as duck, game, or slow roasts. Also try with Osso-bucco and Asian-fusion cooking.

NOTES