



GRAPE-TO-GLASS

wines worth sharing

Hewitson 'Ned & Henry's' Barossa Shiraz 2018

Grape Varietals:	100% Shiraz
Growing Region:	Barossa Valley - Australia
Owner / Winemaker:	Dean Hewitson



I have been enjoying Dean's dry grown, bush vine wines for two decades - so it was exciting to hear that the 2018 vintage was good enough for Dean to craft a 100% Shiraz under this label. The 2018 growing season in the Barossa provided ideal conditions for his old Shiraz vines grown on million-year-old 'terra rossa' soils, sitting over limestone to express themselves.

It's hard to believe that this year is 20 years since the first 'Ned & Henry's' label was released in 2001. For those not in the know - this wine is named after Miss Harry's (Harriet) older brothers Ned & Henry *(yes shown in order above). Sourced primarily from the Steingarten Road vineyard, which is traditionally dry grown, low cropped and produce the essential flavours and tannins of a classic engaging Barossa Shiraz. The fruit was harvested from early March through to mid-April. After fermentation the wine was pressed into seasoned French oak barriques, where the wine finished vinification and underwent malolactic fermentation. The wine matured in barrel for a total of about 16 months before being racked and bottled.

This wine has a well-integrated use of French oak, silky-smooth tannins, a well-balanced structure, and the palate and finish, it has a vibrant berry expression true to Dean's winemaking philosophies.

In your glass you have a deep rich red with a purple hue. On the nose you have an inviting mix of berry fruits along with dried herbs and subtle spice. These carry through onto the vibrant palate, which is generous, full and engaging. The appealing palate is packed with wild red and black berry fruits, dried spice, cacao and subtle tobacco and earthy notes, and those integrated velvet fruit tannins and complimentary deft oak nuances have created a well-balanced finish. *Treat yourself - this wine is worth sharing.*

This 2018 Hewitson 'Ned & Henry's' Barossa Shiraz has 14.5% Alc./vol. Mild decanting of around 20-30 minutes and serve in a generously shaped red wine glass at 16°- 18°C.

Cellaring Potential:

With mild decanting drinking well this season, plus will age for another 6 - 8 years.

Food Pairing Suggestions:

Perfect wine pairing with prime fillet steaks, slow cooked lamb-shank, and rich meat pasta dishes, well-seasoned vegetarian cuisine plus aged, hard cheeses and crusty bread - *enjoy.*

A full and engaging Barossa Shiraz with a casual appearance.

