



# GRAPE-TO-GLASS

wines worth sharing

## Hewitson 'Mother Vine' Monopole Shiraz 2018

<b>Grape Varietal:</b>	100% Shiraz
<b>Growing Region:</b>	Dorrien, Barossa Valley - Australia
<b>Owner / Winemaker:</b>	Dean Hewitson



I have been enjoying Dean's old bush vine wines for two decades - and when it comes to crafting detailed Shiraz wines from ancestral vines, there is no one more dexterous than Dean. The 2018 growing season in the Barossa provided ideal conditions for his iconic Shiraz vines grown in million-year-old 'terra rossa' soils to express themselves.

This 'Mother Vine' Monopole Single Vineyard Shiraz is a Clonal Selection from an ancient surviving Shiraz vine which was originally planted in 1853. The cuttings were grafted onto 30 year old rootstock and by doing so Dean has been able to resurrect an ancient clone of pre-Phylloxera Shiraz.

The fruit was hand harvested on the 17th of March and on arrival into the winery a third was whole bunch fermented and the remaining two thirds destemmed, crushed and the juice left on skins for three weeks, which regular remontage (pump overs). Once Dean was happy with the vinification the wine was transferred to new and 1 year old French oak barriques where it developed for 24 months before tasting and bottling.

In your glass you will be greeted by a deep, dark red and shining hue. On the nose you will be instantly hypnotised by intense dark berries, fresh spices and a forest background. The palate is full and generously engaging showcasing an opulence of ripe dark fruits, cacao and spice all deftly wrapped in dovetailed oak and seamless fruit tannins. The wine has a genuine confidence resulting from a melding of rich flavours and dexterous winemaking giving structure and balance to the wines memorable long finish. *Treat yourself - this wine is worth sharing.*

This 2018 Hewitson 'Mother Vine' Monopole Shiraz has 14% Alc./vol. Classic dry style. Decant for around 45-60 minutes and serve in a generously shaped red wine glass at 16°- 18°C.

### Cellaring Potential:

Decant well if opened in the next 2 - 3 years, approachable now, plus will repay another 8 - 10 years.

### Food Pairing Suggestions:

Perfect wine pairing with aged prime cuts, slow cooked lamb-shank, game pasta dishes, well-seasoned earthy vegetarian cuisine plus aged, hard cheeses - *enjoy.*

***A generously flavoured Barossa Shiraz with a rich personality.***

