



GRAPE-TO-GLASS

wines worth sharing

Hewitson 'Ned & Henry's' Barossa Shiraz 2021

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



For two decades I have been enjoying Dean's dry grown, bush vine wines - and after tasting a few Barossa red wines from the 2021 vintage, I was excited to review this predominantly single vineyard Shiraz. The 2021 growing season in the Barossa valley provided ideal conditions for these 30 year old Shiraz vines grown on million-year-old 'terra rossa' soils.

It should be noted that the first release of this 'Ned & Henry's' label was in 2001. For those not in the know - this wine it is named after Miss Harry's (Harriet) older brothers Ned & Henry. The fruit for this wine was sourced primarily from the Steingarten Road vineyard, which is traditionally dry grown, low cropped, producing the essential flavours and rich tannins ideal for an engaging Barossa Shiraz. After the initial 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 18 months before being racked and bottled.

This wine has a dovetailed use of French oak, smooth tannins, well-composed structure, and a memorable finish, following Dean's thinking with this label to craft an early drinking, beguiling wine.

In your glass you have a deep rich crimson with a bright hue. On the laidback nose you have an inviting mix of berry fruits along with dried herbs, spice and subtle bbq-char. These characters move through onto the dynamic palate, which is generous swagger. The appealing and engaging palate showcases morello cherries and black berry fruits, allspice, black-olives, cacao and subtle charred embers. These are all wrapped in smooth tannins and complementary oak, resulting in a balanced and finely textured finish. *Treat yourself - this wine is definitely worth sharing.*

This 2021 Hewitson 'Ned & Henry's' Barossa Shiraz has 13.5% Alc./vol. Classic dry style. Mild decanting of around 30-45 minutes and serve in a generously shaped red wine glass at 16°- 17°C.

Cellaring Potential:

With mild decanting drinking this season, plus will age well for another 6 - 7 years.

Food Pairing Suggestions:

Perfect wine pairing with aged prime sirloin steaks, slow cooked beef-cheeks, lamb-shank w/ wine-jus, rich meat pasta dishes, well-seasoned vegetarian cuisine plus aged, hard strong cheeses and crusty bread - *enjoy.*

A character filled Barossa Shiraz with a composed charm.

