



2024 10X Shiraz

Our Thoughts

Made with fruit from the Paradigm Hill vineyard, this wine is a beautiful example of a cool climate Shiraz with mulberry, liquorice and bay leaf notes. A subtle but flavoursome mid palate of black cherry is moulded by the earthy tannins that enhance the drive and extend the finish.

Vintage Comment

After a wet spring, the 2024 season gave ample sunlight and ideal ripening conditions across all varieties. Phenological ripeness was uniform and flavours although delayed, were abundant in great concentrations.

Harvest Date :: Yield

Hand picked 26th March 2024 :: 3.3t/ha

Vineyards

Mihaly

Winemaking

Handpicked Shiraz fruit was destemmed to stainless steel and cold soaked for 5 days prior to the onset of a wild fermentation.

The grapes were kept on skins for 14 days before being pressed to a mixture of old and new French oak. After 11 months in oak the wine was filtered and bottled.

Aging :: Oak

11 months :: New and old French barriques

Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

Residual Sugar:: pH :: TA

Dry :: 3.31 :: 7.1g/L

Production

Bottled February 2025 :: screwcap

Food Pairing

Beef rendang with steamed rice and Asian greens :: serve at 16 – 18°C

Best Drinking

2025 – 2035

