



The Opportunist Shiraz 2020

Langhorne Creek

We've all got a mate who, despite the calamities befalling everyone else, always lands with his bum in the butter. When everyone else sees doom and gloom, The Opportunist sees blue skies and sunshine. Love him or hate him, The Opportunist always comes out on top.

Vintage Conditions

2020 vintage conditions were perfect in many ways. A warm, dry early season gave way to a mild, sometimes cool, February and March which allowed for ripening at a very relaxed pace. Small yields across all regions concentrated the fruit flavours while the dry conditions led to low disease pressures.

Viticulture

Produced from fruit grown on properties owned by Langhorne Creek stalwarts, Brett Cleggett and George Borrett. Vines are 25 years old, VSP/ spur pruned, on red brown sandy loams with clay base, some quartz and limestone. Whole berries retained to preserve fruit quality and maximise fruit expression.

Winemaking

As for all of our wines, the fruit for the Opportunist is picked on the way up to ripeness rather than on the way down. This way we achieve freshness and energy but not at the expense of flavour. We retain as many whole berries as possible to increase vibrancy and succulence. Winemaking is simple and is followed by 8 months on oak to increase texture and varietal expression.

Tasting

An aromatic bouquet of ripe fruits, cherries and blackcurrants, with notes of freshly ground coffee, dark chocolate, peppermint, liquorice and subtle pepper. Thick and smooth with good balanced fruit weight.

Alcohol: 14.5%

Total Acidity: 6.17 g/l

pH: 3.59

Residual Sugar: <2 g/l

SO2: 66 mg/l

Vegan: Yes

Vegetarian: Yes

