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Oscar & Matilda

About O&M

Oscar and Matilda are our energetic and entertaining children. Since their arrival into the world these two individuals have challenged and inspired us and shaped a depth of passion and love like nothing we could have imagined. It is fitting that the greatest wine that we have made to date will bear the name of the greatest creations that we will ever make.

The Vintage

2017 saw a continuation of the stellar run of great vintages in the Barossa Valley, and although each display striking differences, all harvests since 2012 will stand the test of time. High Winter and Spring rainfall as well as comparatively cold conditions through harvest guided the profiles of the 2017 wines. The fruit load and canopy were in harmony and the ripening meandered through March and well into April. This allowed perfect phenolic ripeness while maintaining natural acidity. The wines are defined by delicate, vibrant aromatics and elegant structures, while Shiraz maintains its powerful persona.

The Wine

Great wines have an element of quality, superb aromatics and incredible structure but the most memorable leave me beguiled, captivated, mesmerized and surprised. Pure and complex, the 2017 Oscar & Matilda Shiraz has incredible depth, energy, power and grace. However, it is the evolution of this wine as it opens up, unfurls and unwinds that leaves me sure that this is once again another very special and incredibly surprising release.

A carefully curated blend of two old vine parcels from two of the finest Barossa Valley vineyards. The gnarly and twisted old vines at the Kleinig Vineyard in Moppa produce fruit of incredible intensity, darkness and depth. These old vineyards need to be pushed past the point of accepted ripeness to truly unlock the personality in the site, and we were able to achieve a perfect synergy of stress and strength in 2017. The Hoffmann vineyard delivers wine of power and elegance, with a brighter aromatic and a sublime tannin. The conditions in 2017 seemed to suit both these vineyards perfectly, with the cool conditions allowing an extended ripening period and also a perfect fermentation.

To craft the Oscar and Matilda Shiraz we select the two best barrels from each of these old vine parcels. The blended wine is returned to oak and housed in a new Gillet Puncheon (500L) for a total of 28 months before bottling. This wine will evolve into a magnificent drink over the next 10 to 20 years, and it is our recommendation that this is not opened for at least 5 years.

The Vineyards

Vineyard:	Hoffmann Dimchurch
Sub Appellation:	Ebenezer
Planted:	1950
Soil:	Red/brown earth over dark red clays with a separating layer of chalky limestone

Vineyard:	Kleinig Old Shiraz
Sub Appellation:	Moppa
Planted:	1895
Soil:	Sandy loam over deep clay

Craig Isbel, Winemaker

