



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

The 2019/2020 growing season dealt significantly challenging conditions in our vineyards, and for the third year in a row a hot, windy November decimated crop levels. A combination of this consistent, dry wind along with dry soils, led to the lowest yields we have experienced for close to fifteen years. Fortunately, the hot summer broke early and a cooler than average February and March allowed us to craft some stunning wines. The lower yields resulted in deep, rich colours, fine tannins and high tone aromatics, and the cold nights meant that the wines have purity, freshness, and great acid balance. The harvest seemed to flow effortlessly for us in the winery and the stresses of the build-up evaporated with every press load. In general terms, the yield of our harvest is determined before Christmas and the quality of the harvest is determined after Christmas. This adage could not be more accurately displayed than in the wines that we produced in 2020.

The Wine

As always, this wine announces itself immediately, with the vivacious aromas synonymous with the Northern Barossa of dark chocolate, coffee and anise boldly and brashly escaping the glass. These traits cloak the subtler characteristics of liquorice bullets, blackcurrant and a breath of choc orange, and complete an intriguing nose that could provide a scrabble board full of descriptors. The palate equals the nose as it flows effortlessly with poise and energy. Sublime, silky and classy, the perception of richness is present without sacrificing the drinkability of the wine. Completely resolved and balanced, the two vineyards have come together perfectly, each playing their role, but neither dominating the other. Acidity and tannin are harmoniously supported by a moorish saline lick that provides the x-factor that all great wines possess.

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 2020. The Hoffmann vineyard delivers wine of power and elegance, with a brighter aromatic and a sublime tannin. The early summer heat, along with cool February nights allowed each component to ripen perfectly and they have come together to create a wine that is greater than the sum of its parts.

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 seasoned French Oak Barrique (225L) for a total of 28 months before bottling. This wine will evolve into a magnificent drink over the next 10 to 20 years, however, it can also be enjoyed equally as a fresh release.

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

