



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 2022/2023 growing period continued our run of cool vintages and near record rain, with 53 days of rain recorded in spring alone. This extended run of wet springs in combination with average yields had a noticeably positive effect on the health of vineyards throughout the Barossa. It is less advantageous to have rain during harvest and fortunately, the wet weather settled down during summer and we were met with warm but not hot conditions. We only experienced thirteen days above 35 degrees and no days above 40 for the third year running. These cool harvests allow us to create pure, energetic, balanced wines and give us the flexibility in the winery to schedule perfect picking dates and gentle, controlled maceration. A late start to harvest ensured that we were picking in the cool of Autumn, with the vast majority of fruit being received in April. Overall, a great harvest with excellent vineyard health and fruit condition.

The Wine

We are frequently asked whether our Shiraz wines have a little Viognier blended with them, and the 2023 Oscar and Matilda is a great example of why. The striking, pretty, floral aromatics that typically flourish in these blends are abundant, with apricots, cherries, raspberries and figs complementing lavender and hints of rotundone. These characteristics are synonymous with a cooler harvest, and feed into a more elegant, expressive and energetic palate than previous releases. The sophisticated, custom-coopered French oak is seamlessly integrated and provides further structure and style to an already classy mouth feel. The resulting wine is a considered, progressive and outstanding expression of Barossa Valley Shiraz, with an element of refinement we can only achieve in these cooler seasons.

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 strive to achieve a perfect synergy of stress and strength. 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 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, although the balance and freshness expressed by this release encourages drinking at any stage.

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

