

LUMENVAL MOPPA SHIRAZ, GOLDEN AMRITA
Vintage
2020


The Lumenval vineyard is located in Moppa, planted on the site of an old deer farm and thus named Lu, meaning deer, men-human and val-valley. A premium Barossa site producing small bunches of highly flavoured Shiraz grapes.

TASTING NOTE

Bright lifted aromas with a medley of raspberry and blueberry fruit characters plus some floral, violet and lavender notes typical of the Moppa sub-region. The palate is complex and savoury, rich yet medium bodied with sweet cedar spice and dark blueberry fruit leading to a firm, fine grained tannin structure on the finish

VINIFICATION DETAILS

Individual sections of each vineyard are harvested separately and fermented in small open fermenters. A small percentage of whole bunches are included in some fermentations to enhance the natural aromatics of Moppa shiraz. Following fermentation the batches are basket pressed and aged in a combination of new and used French oak barrels and a ceramic egg where it matures for 18 months. A selection of the finest parcels is then made into Lumenval Moppa Shiraz and further bottle aged for 12 months prior to release.

TECHNICAL ANALYSIS
Alcohol

14.5

pH

3.58

Acidity

6.0

AWARDS

IWC: Silver medal IWSC: Bronze

Vinous: 92 pts

The Wine Journal – 95 points, Andrew Caillard MW.

Wine Showcase Magazine (Aus) – Gold medal, 95 pts

2023 The Drinks Business Asian Syrah Masters (Hong Kong) – Gold medal

ATTRIBUTES

Origin

Australia


Variety

Shiraz (Syrah)


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Kym Milne MW


Fining Agent

Closure

Screw top


Region

Barossa Valley


Vegan

Yes