Barr-Eden Estate

Barr Eden Avenue to Gold Shiraz 2020

Eden Valley, Barossa, Australia

Technical Information

Style: Still, Red

Varietal(s): 100% Shiraz

ABV (%): 14.5

pH: 3.51

Residual Sugar (g/L): <0.3

Total Acidity(g/L): 6.1

Volatile Acidity(g/L): 0.67

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:
Organic: Viticulture Only
Biodynamic: No
Sustainable certification: No

Vineyard & Viticulture Practice

Barr-Eden Avenue to Gold Shiraz 2020 comes from one of Australia's highest-altitude vineyard areas, positioned across the Barossa Valley and Eden Valley regions. The estate follows a sustainable approach to vine growing, minimising machinery usage to avoid soil compaction. Traditional techniques are used to manage cover crops and retain soil moisture. Viticulture is focused on low yields, supporting intense fruit, natural concentration and a refined high-altitude profile.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 9331727018742

Bottle Weight (g): 1650

Bottle Dimension (mm): H300, Dia92

Type of Closure: Cork (Diam)

Case Size: 6X75CL

Case Weight (g): 10500

Case Dimension (mm): L270 x W310 x H100

Vintage Notes

Handpicked on March 18th, 2020 proved a more difficulty vintage. Only 3,020 bottles were produced in this particularly hot vintage. The wine demonstrates more savoury complexity and black pepper with roasted spices interlaced with prime ripe fruit.

Vinification

The 25-year-old Shiraz block was hand-picked on 18th of March. The fruit was transferred into a four-tonne fermenter and remained on skins for 21 days before pressing. The wine was then moved into concrete tank for maturation. After 12 months, it was transferred into three-year-old French oak puncheons to add complexity to the tannic structure. A small portion of press fractions are used in the final blend.

Tasting Notes

Vibrant crimson in colour. The nose opens with fresh blackberry, Virginia tobacco, dried sage and rosemary. The palate has power and presence, with liquore blackberry on the attack. Savoury complexity gradually builds, bringing black peppercorn and umami notes. Fine tannins and fresh acidity give balance and cellar potential. The finish is complex and persistent, combining fruit and savoury notes.

Food Pairing

Pair with duck breast, roast lamb, venison, beef fillet, grilled aubergine, rosemary-led dishes and mature cheeses.