Barr-Eden Estate

# Barr Eden Love Over Gold Hommage 2022

*Eden Valley, Barossa, Australia*

## Technical Information

**Style:** Still, Red

**Varietal(s):** 42% Shiraz, 42% Mourvèdre, 16% Grenache

**ABV (%):** 14

**pH:** 3.72

**Residual Sugar (g/L):** 0.56

**Total Acidity(g/L):** 5.1

**Volatile Acidity(g/L):** 0.48

## 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

Love Over Gold Hommage 2022 is a tribute to Bob McLean, the Barr-Eden Estate's previous custodian, who planted a small block of bush vine Mourvèdre and Grenache on the highest part of the vineyard. Inspired by the tradition of great Châteauneuf-du-Pape, the 2022 blend is made from 42% Mourvèdre, 42% Grenache and 16% Shiraz. All fruit was hand-picked on 8 April, bringing together structure, perfume and complexity.

## Packaging Information

**Unit Size:** 75CL

**Bottle Barcode:** 9331727019275

**Bottle Weight (g):** 1586

**Bottle Dimension (mm):** H303, Dia93

**Type of Closure:** Cork (Diam)

**Case Size:** 3X75CL

**Case Weight (g):** 5300

**Case Dimension (mm):** L310 x W320 x H100

## Vintage Notes

All three varieties were hand-harvested on 8 April, the 2022 displays exceptional phenolic ripeness, layered complexity and supple tannins. This vintage provides most concentrated expression of Hommage produced to date. Its generous fruit character is balanced by the vineyard's naturally high acidity. Production was limited to approximately 1,800 bottles.

## Vinification

Each variety was crushed separately, each with 10% whole bunch and fermentation took place on skins for 20 days. After 12 months in barrel, the final blend was assembled, with equal proportions of Grenache and Mourvèdre proving the strongest combination. This approach gives the wine structure, spice and layered fruit while preserving freshness.

## Tasting Notes

Dark, meaty and spicy, the wine shows the Mourvèdre component prominently. The nose offers dried rose, black tea, dark tobacco, orange peel and baking spice. The palate is just above medium-bodied, rich and textured, with smooth silty tannins, dark chocolate, red fruits and savoury spice. The finish is long, layered and persistent, with excellent depth and complexity.

## Food Pairing

Pair with slow-roasted lamb shoulder, grilled lamb chops, pork belly, roasted aubergine or Mediterranean vegetable dishes.