Barr-Eden Estate

Barr Eden Love Over Gold Shiraz 2019

Eden Valley, Barossa, Australia

Technical Information

Style: Still, Red

Varietal(s): 100% Shiraz

ABV (%): 14.5

pH: 3.65

Residual Sugar (g/L): 0.47

Total Acidity(g/L): 5.9

Volatile Acidity(g/L): 0.93

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 Love Over Gold Shiraz 2019 comes from a 92-year-old Shiraz vineyard. The bunches are naturally open, with very loose clusters, allowing careful selection of high-quality fruit. The grapes were hand-picked in small 20kg baskets on the 19th of March, before being diligently hand-destemmed, with only the finest berries selected for Love Over Gold.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 9331727018735

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

Pierre-Henri Morel considers 2019 among the estate's finest vintages. Conditions were exceptionally dry, with temperatures reaching 43°C on Christmas Day. Hand-harvested on 19 March, the vintage yielded just 600 bottles, the largest production of Love Over Gold Shiraz to date.

Vinification

Wine is fermented with 10% whole bunch, with only perfect berries retained on the rachis. The destemmed fruit is transferred into a small open-top fermenter. Gentle pigeage was carried out twice daily, while the natural fermentation progressed at a cool 24°C. Once fermentation is complete after 24 days on skins, the free-run wine was drained into a two-year-old French oak puncheon.

Tasting Notes

The nose is deep and expressive combines smoked meat, blackberry, dark chocolate and wood smoke, framed by quality French oak. The palate is generous, with ripe blackberry, savoury depth and a refined texture. Full-bodied yet balanced with impressive concentration. The finish is long, complex and polished, with both fruit richness and savoury detail.

Food Pairing

Pair with ribeye steak, venison pie, grilled venison loin, beef fillet, slow-cooked short rib, mushroom risotto or mature hard cheeses.