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## 2022 Break Free Little Wing Shiraz Noir Carbonic

**pH:** 3.46  
**TA:** 5.87g/L  
**ALC:** 14.0%  
**RS:** 0.4g/L

**Vineyard:** Adelaide Hills, 100%

**Winemaking:** Five tonnes of cool climate Shiraz is picked with one tonne whole-bunch for carbonic maceration – the rest is open fermented on skins for 10 days, hand plunged twice daily, pressed, and then racked into old French oak hogsheads malolactic fermentation and seven months maturation. 5% of aromatic, stainless steel fermented Pinot Noir is added to the final blend. bottled fresh with no fining or filtration. Vegan. Minimal sulphites.

**Tasting Notes:** Our second vintage of Break Free Little Wing sees a change in region from the Great Southern (WA) to the higher altitude, cooler region of Adelaide Hills (SA).

Five tonnes of Shiraz were selected from a single vineyard with one tonne picked ‘whole-bunch’, destined for carbonic maceration – the other four tonne was gently crushed, open fermented for ten days giving the juice extraordinary bright purple colour. Both parcels were then blended and pressed before being racked into older French oak hogsheads for malolactic fermentation and seven months maturation. 5% of single vineyard Adelaide Hills was also picked and fermented in stainless steel to retain and preserve the floral aromatics, colour and vibrancy – making up the final blend before bottling, with no further adjustment, filtration or fining.

The Little Wing Shiraz Noir Carbonic is the ultimate summer mix-up – vibrant, juicy and super fresh - you can even serve it chilled! Stacks of ripe supple cherries, plums and spice, lifted nuances of the carbonic gives exotic perfumes and interest to the palate...of which there is oodles of flavor from start to finish – the lip-smacking crunchy acidity is so refreshing, it'll have you coming back for more.

Pair with a great steak sandwich. Throw a bottle into your picnic hamper. Take it to your friends next BBQ. You'll be glad you did... fly on, Little Wing!

**Winemaker:** Ben Riggs, consultant.