





1847 WINERY BLACK FIRST PICK BAROSSA VALLEY SHIRAZ 2020

Background

1847 "First Pick" is the winery's top-tier wine, crafted from the finest grapes handpicked from the Barossa Valley's current vintage, and only using the first pressing of the grapes. This process ensures the purity and refinement of every drop, showcasing the most authentic flavors and complex layers of the fruit. Through meticulous selection and exceptional winemaking techniques, this wine reflects the winery's unwavering commitment to quality and deep respect for traditional craftsmanship.

Varieties

100% Barossa Valley Shiraz from vines over 75 years old.

Technical Information

Alcohol:15% | pH: 3.6 | Acidity: 6.38g/L | Volum: 750ml | Region: Barossa Valley

Vinetage Report

The 2020 vintage in the Barossa Valley was one of stark contrast: yields plunged to at least 50% below the 10 - year average, driven by dry winters and springs, inconsistent spring weather, and extremely hot conditions in December and early January. Despite these challenges, the later summer months brought welcome relief—cooler February temperatures and light rainfall allowed for slower, more even ripening, preserving natural acidity and helping develop flavour in the fruit.

While overall grape volumes were significantly reduced, fruit quality was notably high, with intense color and concentrated flavours giving wines exceptional depth and structure. As a result, these wines are expected to be in high demand both domestically and internationally.

Winemaking

The grapes for First Pick Shiraz are sourced from Rowland Flat area in the Barossa Valley, featuring vines aged over 75 years. Open fermented 14-16 days with a good portion of juice discarded to promote concentration of flavour. Low yielding and most of the vineyard dry drown. Matured in new and seasoned French oak for 14-16 months.

Tasting Note

A first-pick, barrel-selection wine that sports a 'classic' Barossa palate shape and feel with deep, black-fruited concentration, layers of spice, licorice, espresso, ironstone, dark chocolate, olive tapenade and turned earth. Dense with an 'old school' feel, chewy, grainy tannin support and a broody sense of compression on the finish.



Peaking Time 2025-2060

