



## 1847 WINERY FIRST PICK SHIRAZ 2017

### *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 40 years old

### *Technical Information*

Alcohol: 15% | pH: 3.57 | Acidity: 6.8g/L | Volum: 750ml | Region: Barossa Valley

### *Vintage Report*

The 2017 vintage in the Barossa Valley concluded about a month later than recent years, with exceptionally promising wines showing elegance and poise rather than power. Vineyard conditions were favourable: cooler, wet winters and springs promoted healthy vine growth, and well-timed rainfall during veraison (January–February) ensured measured ripening. Harvest extended into May thanks to cooler nights starting late March, allowing for excellent colour and natural acidity development. Despite the wet start, the overall yield was robust—20–30% above the preceding five-year low average. This combination of healthy yields and refined balance resulted in wines described by winemakers as “full-bodied, yet fine,” with incredible length of flavour, elegance, and poise.

### *Winemaking*

The grapes for First Pick were sourced from premium sub-regions in the northern and western Barossa Valley — including Koonunga, Ebenezer, and Greenock. These areas are known for their deep red-brown loam and clay-based soils, with sandy topsoil that provides excellent drainage, while the underlying clay retains moisture to support healthy vine growth throughout the dry growing season.

This particular batch received the highest level of care and attention in the winery, crafted to produce the finest expression of Shiraz. The fruit for the 2017 vintage was hand-harvested in March. After de-stemming and gentle crushing, the must was transferred to fermenters and inoculated with yeast. Fermentation was managed with two pump-overs per day to extract colour, flavour, and tannins. The wine remained on skins for six days and was pressed on the seventh.

It was then matured in a combination of American and French oak barrels — at least 24 months, with a portion of new oak — before bottling. Sourced from old vines with naturally low yields, the resulting wine shows impressive structure and the potential to cellar for 30 years or more.

### *Tasting Note*

This Shiraz exemplifies the distinctive character of the Barossa Valley. The palate unfolds in generous layers of raspberry, blackberry, black cherry, and dark plum, with vibrant red and black fruit harmoniously interwoven. Extended aging for 24 months in French oak barrels (30% new) imparts subtle spice, toasted mocha, and fine oak complexity. Supple tannins glide smoothly across the palate, lending structure, depth, and richness while maintaining elegance and balance. A lively, refreshing acidity brings brightness and energy, leading to a long, harmonious finish.



Peaking Time  
2022-2062

