



MONTEPERLE

# 2022 Vineyard Selection Shiraz

BAROSSA VALLEY



Nestled in the Lyndoch sub-region of Barossa Valley, our Vineyard Selection Shiraz artfully harmonises fruit from distinct blocks. Block 7's heavy red clay loam delivers power and structure, while Block 5's sandy clay loam contributes vibrant fruit intensity. Through cool fermentation and carefully timed cap pumping, this natural interplay of terroirs crafts an enchanting Barossa Shiraz, celebrating the diversity within our single vineyard.



VINTAGE  
CONDITION

The 2022 vintage at Monterperle Vineyard showed remarkable resilience amid regional challenges. While frost and hail damaged much of Barossa Valley, Monterperle was protected by its early bud burst timing. The vineyard benefited from good winter rainfall, mild temperatures, and effective disease management. These conditions, along with a gradual ripening period without extreme heat, created excellent fruit development. The harvest yielded outstanding grapes, producing wines with distinctive character and complexity that highlight this vintage's unique qualities.

TASTING  
NOTE

Deep and intense ruby red. Blackberry and black plum fruits, spice and pepper aromas, with undertones of charcuterie and oak. The palate is dark and brooding with black plum and berry fruits, soft tannins with a long spicy and savoury finish.



VARIETY 100% Shiraz

ALCOHOL 15.3%

PH 3.50

ACIDITY 6.4g/L

MATURATION 15 months in 25%  
New American oak  
and 75% seasoned  
French oak

PEAK DRINK 2024 - 2039



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