

## PENDEE FARM SHIRAZ

VINTAGE	2023
REGION	Barossa & Eden Valleys, South Australia
GRAPES	100% Shiraz
TECHNICAL	Alc. 14%
WINEMAKER	Angus & Sam Wardlaw
UPC	9352557000325

### BACKGROUND

The Pendee Farm Vineyard is the backbone of the Brothers at War wines. Planted in the 1960s, this site was selected for its incredible soils, its unique sub climate & for its ability to produce truly unique varietal wines that are truly reflective of the region.

### WINEMAKING

This Shiraz was picked at optimum ripeness at around 13.5-14 Baume with 20% whole bunches remaining in the fermentation. The fruit was held at 10- 15 degrees for 2 days before being allowed to warm and naturally start fermentation. After 8 days on skins, the wine was pressed to 90% seasoned, and 10% New French oak 500L puncheons, where it matured for 15 months. No fining or filtration was used on this wine.

### TASTING NOTE

This bright, perfumed Shiraz has lifted violets, black cherry & raspberries. The palate is elegant with plum, red berries & spice. A unique wine with soft velvety tannins driven by lingering acidity.

Suitable for vegans.

### AWARDS

95 points Wine Orbit, Sam Kim (2022 vintage)

### ABOUT BROTHERS AT WAR

Brothers At War began in 2013 with a tonne of grapes and a vision to create world class wines with unique expression, using small parcels of exceptional fruit from some of the Barossa's greatest characters. Surrounded by the legacy of Barossa winemaking pioneers, for brothers Angus and Sam Wardlaw, a life in the winemaking industry was inevitable. Starting from humble beginnings and a parcel of Shiraz, they had a bit of fun occupying some spare time on the weekends. Picking up 'Some Other Guys' along the way, their vision organically grew over the early years. Together, the team of family and friends are continuing to stake their rightful claim in the industry all while keeping a family tradition alive with a wealth of award-winning wines and accolades to be proud of.

