



2020 SHZ



Variety:	Shiraz
Region:	McLaren Vale
Vineyard(s):	Omensetter Vineyard
Soil(s):	Red clay loam over limestone
Grower:	Brash Higgins – Estate grown
Viticulture:	Certified Organic
Fermentation:	Open one ton / Wild / 25% Whole bunch
Days on Skins:	21
Elevage:	20 months 1-8 year French hogsheads
Bottled:	October 10, 2021
Alcohol:	14.8%

‘The nose of the Brash SHZ is brooding with black plums, chorizo, blood orange zest, spicy paprika, nutmeg and liquorice. There’s a sweet earthy note that is typical of Omensetter Vineyard’s red clay. The palate is generous, well-balanced and vibrant, the tannins integrated, and the finish long with complex, interweaving berry and spice notes.’
-Brad Hickey

THE WINE

Made from 21 year old shiraz vines grown at the Organic Brash Higgins estate Omensetter Vineyard. 2020 in the Vale was a very warm year with low yields. Low rainfall during Winter set the scene for a tricky year ahead. Our proximity to the Gulf of St Vincent helped moderate the warm days and keep the grapes balanced and healthy. Vinted from hand selected fruit, the 2020 SHZ was comprised of 20% whole bunch fruit, and sent to open one ton fermenters for 3 weeks. Wild yeasts did their job and then it all was gently basket pressed and sent to a mix of new and older French hogsheads for 20 months.

THE WINEMAKER

Brad Hickey (Brash Higgins) is a native of Chicago and a transplant of New York City, where he was an old-school sommelier on the floor(s) of some of NYC’s most iconic restaurants. After a couple trips to Australia, he picked up and moved down under to live and make wine with his partner, Nicole Thorpe. Together they own Omensetter Vineyard (Certified Organic) where they grow fruit for the Brash Higgins label. Brad also purchases some fruit from local, well-respected Growers who adhere to conscious farming. Brad’s style is playful yet precise. All of his wines are made with a light hand, and they exude a perfumed and lifted aroma profile.

