

ANTHONY ALLPORT WINE



In South Australia's Barossa Valley, in the township of Nuriootpa is where you'll find the Welland vineyard. Planted in 1923 by one of the Barossa's founding families, Welland is the last remaining section of much larger plantings of vines and fruit orchards that once occupied the northern end of the township.

Over the years much of the original vineyard and orchard had been cleared, subdivided and built upon. But when the last remaining hectares of this historic old Nuriootpa vineyard were listed for sale as a development site, a group of friends banded together to purchase it and breathe life back into this important part of Barossa history. With some vines dead, the trellis posts weathered and the wire rusted and broken, this old vineyard really needed some love. To allow the vineyard to be resurrected successfully and to ensure its protection as a living part of Barossa history, the small, dark and flavor-filled Shiraz berries it produces each year needed a home. Not just any home but their own home — a wine brand that could capture and share what a unique site this is and what unbelievable wine could be produced from these tough old Shiraz vines.

WINERY: WELLAND

WINE NAME: VALLEY & VALLEY

VINTAGE: 2019

GRAPE: CABERNET SAUVIGNON

ALC VOL: 14.5%

REGION: BAROSSA & EDEN VALLEY

SUB REGION: NURIOOTPA

SOIL TYPE: CLAY, LOAM

VINE AGE: 10 – 15 YEARS, 5,000 V/HA

IRRIGATION: YES

TRELLIS: VSP, 5,000 V/HA

ASPECT: NORTH FACING SLOPE

CLONE: SA125

FERMENTATION: NATIVE

FINISHING: FRENCH OAK 12 MONTHS

WINEMAKER NOTES

Our Valley & Valley range of wines are produced from vineyards in both the Barossa and Eden Valleys. We aim for a style that typifies the Barossa – plush fruit, subtle use of oak and soft, round tannins. This Cabernet Sauvignon offers dark fruits, licorice and cassis notes with hints of spice and cedary oak on the nose. The palate is rich with good structure and fine tannins to give length and power while finishing soft and full of flavor.

Picked, crushed and de-stemmed into a fermenter for seven days, the ferment is pumped over twice daily to maximize color and flavor extraction from the fruit. Filled to French oak for up to 12

months. [@anthonyallportwine](https://www.instagram.com/anthonyallportwine)