



Chris Ringland, Dry Grown Randall's Hill Barossa Shiraz, Barossa Valley, Australia ***On Allocation***, `2018`

Product code: `6545

PRODUCER PROFILE

Chris Ringland came from humble beginnings. Growing up in Auckland, in 1974 he decided to have a go at home winemaking after finding an old recipe book, and together with some schoolmates harvested his neighbours' backyard vines.

Interested in learning more about the science and history of winemaking, in 1977 he applied to the university of Adelaide and was accepted on the oenology degree course at Roseworthy College. After graduating, Chris returned to New Zealand for a few vintages before travelling to California to gain more experience. Working for Rockford Wines in Barossa Valley for 18 vintages, he had the opportunity to purchase his own vineyard. Chris had already established a winemaking project, Three Rivers Shiraz, in 1989, utilising parcels of fruit purchased from various growers. In 1995 he was able to continue with Shiraz harvested from the 100-year-old vines on his Stone Chimney Creek property, high in the Barossa Ranges of Eden Valley. At this point he changed the name from Three Rivers to Chris Ringland Shiraz, and with the release of the 1998 vintage Chris Ringland Winery was born.

VITICULTURE

The fruit comes from dry-grown, low-yielding vines on Randall's Hill—a site characterised by ironstone-rich soils and elevated position in the Barossa Ranges. The old vines are untrellised and minimally irrigated, producing small berries with thick skins and concentrated flavours. The 2018 vintage (typical reference year unless specified) delivered low yields of exceptional quality due to warm, dry conditions and a long ripening period.

WINEMAKING

Traditional small-batch vinification with wild yeast fermentation was followed by extended maceration to enhance structure and depth. The wine was matured in a combination of new and seasoned French oak hogsheads for approximately 24–30 months. This long ageing process allowed integration of tannins and the development of complex tertiary notes. Bottled unfiltered to preserve natural richness and texture.

TASTINGNOTE

Deep and brooding, the Randall's Hill Shiraz showcases Barossa richness with a sense of poise and detail.

FOOD MATCHING

A natural partner for slow-cooked beef short rib, roast venison with blackberry jus, or grilled portobello mushrooms with rosemary and garlic.



TECHNICAL DETAILS

Varieties:
Shiraz 100%

Vegetarian
Vegan

Features

ABV: 16.8%

Closure: Natural cork

Colour: Red

Oak Ageing

Time: 24 to 30 Months

Type: French Oak Hogsheads
% wine oaked: 100

Style: Still wine

Case Size: 3 x 75cl

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