



# Chris Ringland, Hoffmann Vineyard Shiraz, Barossa Valley, Australia \*\*\*On Allocation\*\*\*, '2013'

Product code: `6209

## 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

Chris' collaboration with Adrian at the Hoffmann Vineyard seeks to re-define the relationship between grape grower and winemaker. Traditionally, in a scenario where grower and winemaker are not one in the same, the winemaker communicates with the grower to determine the harvest parameters required for the style of wine. I am fortunate to be able to combine my winemaking skills with generations of Hoffmann family grape growing knowledge, with Adrian determining the sectors of the vineyards to be employed to create the unique insight into the regional and seasonal expression of any given year. Adrian and Chris strive to make a powerful and rich expression of Shiraz while retaining the soft, luxurious tannin structure achieved by extended barrel maturation.

## WINEMAKING

The most important parts of the vineyard, with vines between 60 and 100+ years old, are picked at different stages of ripeness, which results in five separate two-tonne grape parcels filling 20 barrels. The final wine is a selection made from the best four barrels.

## TASTINGNOTE

Flagship of the Hoffmann Ringland Collaboration, Hoffmann Vineyard Shiraz encompasses the true expression of the vintage. Rich and concentrated. A dense bouquet of black plum, blueberry compote, clove, and cigar box. The palate is plush and concentrated, revealing layers of dark fruit, baking spice, graphite, and a touch of black olive.

## FOOD MATCHING

Slow-cooked oxtail, pepper-crusted kangaroo loin, or wild mushroom wellington



## TECHNICAL DETAILS

### Varieties:

Shiraz 100%

Vegetarian

Vegan

### Features

**ABV:** 16.5%

**Colour:** Red

### Oak Ageing

**Time:** 36 to 42 Months

**Type:** French Oak Hogsheads

**% wine oaked:** 100

**% new oak:** 10

**Style:** Still wine

**Case Size:** 6 x 75cl

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