



Chris Ringland, Limit Lodge Shiraz, Barossa Valley, Australia ***On Allocation***, '2019`

Product code: `6207

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

Fruit is sourced from dry-grown vineyards in the higher reaches of the Barossa Ranges, where cooler nights preserve freshness and aromatic intensity. The vines are rooted in well-drained soils of decomposed granite and clay, producing small, concentrated berries with thick skins, perfect for crafting dense, age-worthy Shiraz.

WINEMAKING

Fermented in small open vats using natural yeasts and minimal intervention, the wine undergoes extended maceration for depth and structure. It is then matured for 24–30 months in a mix of new and seasoned French oak hogsheads, allowing the fruit to integrate with oak-derived spice and texture while retaining clarity and vibrancy.

TASTINGNOTE

A bold, expressive Shiraz showing deep crimson colour and aromas of ripe blackberry, plum compote, baking spices, and subtle eucalyptus. The palate is full-bodied and plush, delivering layers of black fruit, liquorice, and cocoa, balanced by supple tannins and a generous, warming finish. A powerful yet polished wine with a signature Barossa richness and fine structure.

FOOD MATCHING

Ideal with grilled ribeye, rosemary-crusted lamb, or rich lentil and mushroom stew. For a bold pairing, try with venison and dark cherry jus, or a mature cheddar with fig relish.



TECHNICAL DETAILS

Varieties:
Shiraz 100%

Vegetarian
Vegan

Features

ABV: 18.6%

Colour: Red

Oak Ageing

Time: 24 to 30 Months

Type: French Oak Hogsheads
% wine oaked: 100

Style: Still wine

Case Size: 6 x 75cl

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