

# THE ARMAGH: TECHNICAL DETAILS

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*“A great Armagh for sure”  
99 Points Nick Stock.  
#29 Top 100 Wines of 2020*

## VINTAGE INFORMATION

Variety	<i>100% Shiraz</i>
Vintage	<i>2018</i>
Region	<i>Clare Valley, South Australia</i>
Estate Grown	<i>100%</i>
First Release	<i>Vintage 1985</i>

Analysis	
Alc/vol	<i>13.6%</i>
Total Acid	<i>6.7g/L</i>
pH	<i>3.4</i>

Oak	<i>18 months in French</i>
Drinking Window	<i>2022-2060</i>
Serve	<i>16-18°C</i>
Winemakers	<i>Peter and Tom Barry</i>



## HARVEST

The Armagh Shiraz was picked over the space of 7 days, starting on 5th March and finishing on 11th March.

## CLIMATIC CONDITIONS

The 2018 vintage reflected a near perfect growing season for the Armagh vineyard.

After a very dry and warmer than normal winter, the rains finally came just before budburst, with healthy falls in August and September to kick off the growing season.

Temperatures continued 1.50C above average during Spring, encouraging good canopy development.

As soon as flowering was completed the rains returned, with 90mm in late November and early December, setting the vines up perfectly for the ripening season

January and February were warm and dry, which eliminated any disease pressure and promoted the production of loose bunches of small intensely flavoured berries typical of the Armagh vineyard.

