

De Iuliis

ESTATE SHIRAZHunter Valley, New South Wales

Hard to pronounce. Exceptional to drink.

Wine has been a family tradition for four generations. Mike De Iuliis is actually the owner and winemaker of the winery. His grandfather Celeste migrated to Australia in the 1950's and was placed in the Greta Migrant camp, not too far from the vineyards of Pokolbin. Later, the dream to own vineyards and run a winery were truly realised in 1987. His dad, Joss, and his mom bought a 20-hectare cattle grazing property on Lovedale Road and worked for three years regenerating the soil ready for planting the first vines: Semillon and chardonnay, then Shiraz, merlot and verdelho. After his graduation in the 2000, Mike headed home to complete his first vintage as winemaker, using the grapes planted and grown on his family vineyard. At the 2021 Hunter Valley Wine Show, De Iuliis awarded six trophies for three different wines.



COUNTRY

Australia

VARIETAL

Shiraz

SOIL TYPE

Heavy clay over loam Clay over limestone

VINEYARD

Sites across the hunter valley

HARVEST

Machine harvested

VINIFICATION

Destemmed and not crushed
As many intact berries as possible
Closed topped static fermenters
Pumped over the first 2 day
Compressed filter air for the last 5 days
Fermentation on skins
Pressed to oak for MLF.
12-14 months Aging
225L and 500L French oak barrels

TASTING NOTES

On the nose, rich berry fruits, intense spice and pepper combine to enrich the aromatics. Black cherries framed with firm tannins and bright acidity provide a medium-bodied style with great length on the palate.