

# 2021 The Relic

## Barossa Valley

Dan Standish is a 6th Generation Barossa grape-grower, a biochemist and a meticulous winemaker. Dan crafts brilliant wines from 4 organically biodynamically-farmed vineyards up to 160 years in age. In Dan's own words, his philosophy is simple, "I like to make wines as they were made three, four, five hundred years ago."

All grapes are hand-picked and foot-stomped, with the whole cluster bunches seeing carbonic maceration for 2 weeks. All grapes undergo spontaneous, indigenous yeast fermentation. Wines are left on skins for 4-5 weeks, and then gently basket-pressed over the course of 24 hours. Everything goes into barrel "gross-lees." Generally, about 15-20% of the wine goes into new barrique, with the remaining going into 2, 3, 4 and 5-year old barrique. Dan has a barrel-rack system that allows the barrels to be "spun" individually to perform anaerobic batonnage (lees-stirring), and thus the CO2 in the barrel acts as a natural anti-oxidant, protecting the wine and eschewing the need for sulphur additions. The barrels are opened only every 6 months to top them off, and on the 4th opening, the wines are racked out of barrel. From here, Dan selects and uses only his top 30% for his Standish Wine Co. labels.

From Krondorf, on a soil of mica and quartz, this blend of 98% Shiraz and 2% Viognier (co-fermented) has stunning aromatics of toasted peppercorn, spice box, and pencil lead, with a beautiful palate of evolving flavors of blueberry, blackberry, lavender and red plum with great freshness and vibrancy.

### Technical Info

Vintage ..... 2021  
Appellation ..... Barossa Valley  
Variety ..... 98% Shiraz, 2% Viognier  
Alcohol ..... 15.5%  
Aging ..... 24 months in French oak  
Winemaker ..... Dan Standish



*The Standish  
Wine Company*