

# 2021 The Standish

## 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 Greenock, on a soil of gravelly ironstone, first impressions are of a VERY pretty, yet powerful wine and a quite refined nose of cigarbox, tobacco and spearmint. The palate is rich with mocha and intense black fruits that last forever.

### Technical Info

**Vintage** ..... 2021  
**Appellation** ..... Barossa Valley  
**Variety** ..... 100% Shiraz  
**Alcohol** ..... 14.9%  
**Aging** ..... 24 months in French oak  
**Winemaker** ..... Dan Standish



*The Standish  
Wine Company*

# 2021 The Relic

## Barossa Valley

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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*

# 2021 The Schubert Theorem

## 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."

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From the esteemed Roennfeldt Road in Marananga, this wine is a blend of 6 different parcels made separately, and blended before bottling. The result is tremendous complexity that continues to build as long as the wine is open. Blackberry and blueberry leaps out of the glass with wet steel notes and gorgeous red fruit on the palate.

### Technical Info

Vintage ..... 2021  
Appellation ..... Barossa Valley  
Variety ..... 100% Shiraz  
Alcohol ..... 14.9%  
Aging ..... 24 months in French oak  
Winemaker ..... Dan Standish



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# 2021 Lamella

## Eden 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 the Angas family's (7th generation custodians of the land) Hutton Vale Farm in Eden Valley (and at higher elevation), this wine has wildly aromatic notes of *sauvage*... roasted earth and forest floor, and lifted subtle notes of Eucalypt. On the palate this wine has finesse and ultra pretty berry fruits, pomegranate, dark chocolate and notes of saddle leather.

### Technical Info

Vintage ..... 2021  
Appellation ..... Eden Valley  
Variety ..... 100% Shiraz  
Alcohol ..... 14.9%  
Aging ..... 24 months in French oak  
Winemaker ..... Dan Standish



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