

Brash Higgins



2017 SHZ



Variety:	Shiraz
Region:	McLaren Vale
Vineyard(s):	Omensetter Vineyard
Soil(s):	Red clay loam over limestone
Grower:	Brash Higgins—Estate grown
Viticulture:	Certified Organic
Fermentation:	Open one ton / Wild / 25% Whole bunch
Days on Skins:	21
Elevage:	15 months 1-8 year French hogsheads

'Blood plum in hue, the nose of the Brash 16 SHZ is brooding with black plums, chorizo, blood orange zest, spicy paprika, nutmeg and liquorice. There's a sweet earthy note that is typical of Omensetter Vineyard's red clay. The palate is generous, well-balanced and smooth, the tannins integrated, and the finish long with complex, interweaving berry and spice notes.' - Brad Hickey

THE WINE

Made from 19 year old shiraz vines grown at the BH estate Omensetter Vineyard. Vinted from hand selected fruit, 25% whole bunch, and sent to open one ton fermenters for 3 weeks. Wild yeast did their job and then it all was basket pressed and sent to a mix of 1-8 year old French hogsheads for 15 months. 2017 in the Vale is cooler year, particularly a bit of rain in December, we've seen resulting in softer wines with lower alcohol, but good spice. This the fourth vintage the SHZ was made entirely at the BH winery and the first under full Organic certification.

THE WINEMAKER

Brad Hickey (Brash Higgins) is a native of Chicago and a transplant of New York City, where he was an old-school Sommi on the floor(s) of some of NYC's most iconic restaurants. After a couple trips to Australia, he picked up and moved down under to live and make wine with his partner, Nicole Thorpe. Together they own Omensetter Vineyard (Certified Organic) where they grow fruit for the Brash Higgins label. Brad also purchases some fruit from local, well-respected Growers who adhere to conscious farming. Brad's style is playful yet precise. All of his wines are made with a light hand, and they exude a perfumed and lifted aroma profile.



Hudson Wine Brokers