

# Domaine Terlato Chapoutier

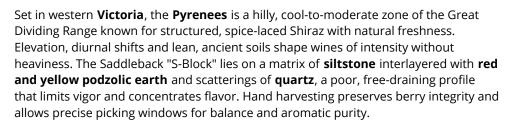
A single-parcel Shiraz from Victoria's Pyrenees, Saddleback 2020 marries cool-climate lift with granite-tinged depth–inky fruit, spice and sleek tannins shaped for gastronomic pleasure and confident cellaring.



# Saddleback Shiraz 2020

Victoria, Australia

## Region and Vineyards



In 2020, careful selection from this stony parcel yielded fruit with thick skins and vibrant acids. The site's exposure and drainage help Shiraz ripen evenly while retaining lift; the quartz and siltstone contribute a subtle mineral line that reads as graphite and spice in the glass. The estate is also progressing through **organic conversion**, further emphasizing soil health and terroir transparency in the finished wine.



## Winemaking

Saddleback 2020 is **100% Shiraz**, **hand-picked** at optimum maturity to retain natural freshness. Clusters are **fully destemmed** to foreground fruit purity and fine-grain tannins. Fermentation proceeds with **indigenous yeasts** in **concrete tanks**, a neutral, thermally stable vessel that preserves aromatics and textural precision. Extraction is **gentle**—pumping-over rather than aggressive punch-downs—followed by a deliberately **long maceration of 4-6 weeks** to refine structure and integrate phenolics.

Post-fermentation, the wine is matured **12 months in French oak barrels**. The aim is **balance** rather than overt wood: oak polishes mouthfeel, supports mid-palate density and contributes subtle spice without masking the S-Block signature. Bottled with the estate's hallmark emphasis on clarity and site expression, the 2020 shows the poise and ageability typical of Pyrenees Shiraz made with minimalist, terroir-first intent.

Alcohol :14,00 %

Composition: 100% Syrah

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# Saddleback Shiraz 2020

### **Tasting Notes**

- **Color:** Deep, inky purple-black with youthful violet hues; bright rim.
- **Aroma:** Liquorice and black fruits—blackberry, black cherry—layered with all-spice, graphite and a faint dark-cocoa note.
- **Palate:** Full-flavoured yet controlled; dark chocolate, ripe blackberries and spice ride on sleek acidity and **fine, persistent tannins**; long, savory finish with mineral poise.

#### Did you know?

The Terlato & Chapoutier estate is a Franco-Australian collaboration dedicated to **single-parcel** wines in Victoria's high country. The vineyard is **under conversion to organic farming**, a commitment underscored on the technical sheet and reflected in the wine's textural purity.

#### Wine Pairing Ideas

- **Beef filet mignon:** mirrors the wine's plush core; fine tannins and savory spice complement seared crust and tender texture.
- Lamb backstrap with rosemary: herbal spice echoes Shiraz's all-spice and liquorice while the wine's freshness lifts the richness.
- **Pepper-crusted venison:** gamey depth resonates with dark fruit and cocoa notes; lively acidity keeps the palate vivid.
- **Charred eggplant & mushroom ragù:** umami intensity harmonizes with graphite-spice and the wine's mineral length.



