



2022 LSV SHIRAZ

This wine contains Shiraz from some of the more elevated vineyards in Great Western and is co-fermented with a small addition of Viognier. The Viognier helps brighten the colour, lift the aromatics and enhance the Shiraz flavours on the palate.

Named after Kym Ludvigsen, one of our most inspirational viticultural leaders. Ludvigsen Shiraz Viognier pays homage to Kym as a distinguished wine communicator from our Great Western region.

TECHNICAL DETAILS

Region	Great Western, Victoria
Grape Variety	Shiraz 92%, Viognier 8%
Alcohol	14%
Winemaker	Jacob Parton

TASTING NOTES

Colour	Intense ruby red with some purple hues.
Bouquet	Concentrated bouquet of red berry compote and purple flowers.
Palate	Vibrant red fruits of cherry and plum mixed with apricot from the Viognier. Dried petals and white pepper add layers of complexity. Dense primary fruits give good mouthfeel, with nice tannins and acid giving the wine drive. Pair with your favorite pork dish or Moroccan fried rice.
Cellaring	This wine will soften and form more complex aromatics and flavours over the next 10-12 years.
Vintage	A cool season with near perfect growing conditions right through to harvest. Adequate winter and spring rainfalls set the wines up to burst into life and sustain beautifully, while balanced growth progressed through the Summer. Autumn was ideal with little rainfall and warm conditions to ensure the grapes matured gracefully.





AWARDS & REVIEWS

AWARDS

Saint Martin Oak 2025 Great Australian Shiraz Challenge
GOLD 95 points

2025 Sydney Royal Wine Show
BRONZE

REVIEWS

Halliday Wine Companion, Jeni Port, January 2026

“Fruit sourced from the 400m Ludvigson vineyard. Viognier softly pressed prior to co ferment with shiraz, matured in French oak puncheons (10% new) for 14 months. There is no magic number for the percentage of viognier in a shiraz-viognier blend, but 3% (8%?) is a mighty good indicator of quality, allowing the white grape to have a floral aromatic impact, which is what we see here. Anise and musk bring an X-factor to the aroma alongside black cherry, plum, boysenberry scents, leaves and wild herbs. Brisk tannins give the wine momentum and energy on the palate. Each grape brings something to the glass before closing with a gentle savoury grip.” Rating 94 points

Newcastle Herald Australia, May 7th, 2025, Rick Allen

This Shiraz fruit is from some of the most elevated vineyards in Great Western, co-fermented with 8% Viognier to give it an aromatic lift and enhance the colour. Red cherries and plums, medium bodied and brightly fruited, floral notes and that touch of apricot that the viognier brings, Svelte and slippery, with gentle spice completing the package.

The Real Review – Stuart Knox - May 2025

Fragrant Power

LSV stands for Ludvigsen Shiraz Viognier. It pays homage to the late Kym Ludvigsen, a distinguished wine communicator and viticultural leader from the Great Western region.

Deep ruby color. Fragrant with raspberry and blueberry fruity. Sichuan pepper and hints of roses. Medium-weighted but with a persistent power to the core of forest berry fruits. As it

drives along, we see black and
slate minerality lift out and build
Dink now to 2037 ***Rating: 93***
Ranked #4 of 16 2022 Shiraz from



red peppercorns, bay leaf and black
character into the long and silken finish.

Grampians