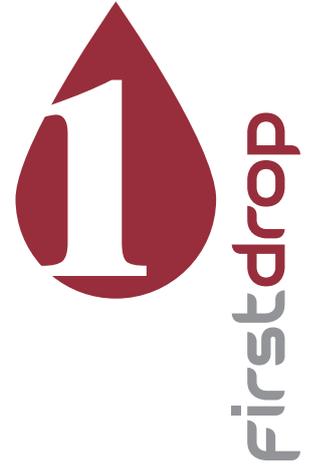


HALF & HALF

2010 Barossa Shiraz Monastrell



Grab

Full flavoured, with texture and a splash of funk. A wine to drink, not just appreciate. Bottoms up!

Spiel

First Drop is about life, flavour and fun. A story of two friends with Old World roots in a New World of opportunity. The booze is crafted with a flair for creativity; a twist of innovation and a sensitivity for tradition. This approach is embodied in this wine, a 50:50 blend of Old and New – it's full flavoured, with texture and a splash of funk.

A wine to drink, not just appreciate. Bottoms up!

Colour

Garnet red with purple hues

Bouquet

A complex nose of cherry, violet, earth and spice aromas and hints of chocolate

Palate

A wide, textured palate of grainy tannins support cherry, earthy, savoury flavours and an explosion of spice - sumac, clove, Asian 5 spice, Szechuan pepper

Grub Match

Cassoulet, lamb chops, stuffed tomatoes

Cellaring

Drink up, but also a 5-8 year proposition.

Vintage

We received some of the best winter rains for five years that refilled soil profiles and replenished empty irrigation dams. Hooray! But an unseasonal seven day burst of hot weather in early November during flowering, reduced fruit-set and led to variable yields. Boo! Weather conditions through the ripening months of February and March were ideal with warm sunny days and relatively cool nights. Hooray! Although rain events in April kept us on our toes. Boo! So the 10 vintage 'wasn't all beer and skittles'. The variable ripening made it tough to decide when to pick, but experience and sorcery got us through, resulting in some solid booze in the winery. Hooray!

Vineyard

Jim's vineyard is just south of Rosedale in the south west of the Barossa – 118m above sea level on red brown clays with slate.

Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20-25°C for 6 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed, and transferred to 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 15 months. Assemblage takes place at the end of this maturation period. This wine was bottled unfiltered in August 2011.

