

## 2 %

2016 Barossa Shiraz

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### Grab

Rich, phat Barossa Shiraz

### Spiel

Our reserve Shiraz is sourced from vineyards in Seppeltsfield (45%), Ebenezer (34%), Greenock (21%). Dense dark berry fruits, with hints of tobacco and cocoa are further enhanced by subtle use of oak. This wine has been matured in 17% new French oak hogsheads, and the balance in 3 and 4 year old French oak hogsheads and American oak barriques for 20 months sur lie, resulting in a sexy, textured palate. And who's 2%?

Moscatel! A splash of funk that supports the base line fruit, and puts the 'ph' in fat.

### Colour

Dark plum

### Bouquet

Lifted black fruit aromas with a hints of earth and spice

### Palate

Rich, phat, dark berry fruits, with hints of dark chocolate and Indian ink, supported by a dense core of tannins

### Grub Match

Oreos or offal

### Cellaring

Drink up, but also an 8-15 year proposition

### Vintage

A condensed vintage with full fat flavour! Déjà vu?! A warmer than usual spring and early summer led to quick healthy growth and a good fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. As a result, although harvest progressed quickly, phenology kept pace with sugar levels, leading to full flavoured wines with good acidity and ripe tannins. The hallmark of the vintage is its consistency across the board (reminiscent of 2012). A fantastic follow up to 2015. Same same but different!

### Vineyard

Darren's vineyard is to the north of Seppeltsfield in the west of the Barossa - 285m above sea level on clay over limestone - 45% of blend

Anthony's vineyard is at Ebenezer in the north of the Barossa - 296m above sea level on deep red clay - 34% of blend

Shawn's vineyard is just north east of Greenock in the north west of the Barossa -330m above sea level on clay with ironstone - 21% of blend

### Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 10 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 17% new French oak hogsheads, and the balance to 3 and 4 year old French oak hogsheads and American oak barriques to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 20 months. This wine was bottled unfiltered in December 2017.

