

# 2 %

## 2017 Barossa Shiraz

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### Grab

Rich, phat Barossa Shiraz

### Spiel

Our reserve Shiraz is sourced from vineyards in Greenock (39%), Ebenezer (34%), Seppeltsfield (27%). Dense dark berry fruits, with hints of tobacco and cocoa are further enhanced by subtle use of oak. This wine has been matured in 18% new French oak hogsheads, 8% new American oak barriques and the balance in 3 and 4 year old French oak hogsheads and American oak barriques for 16 months sur lie, resulting in a sexy, textured palate. And who's 2%?

Moscate! 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

In stark contrast to the previous year, the growing season started in the middle of a wet year. Annual rainfall was 150% of the long term average, with winter rainfall at 143% and spring rainfall at 198%. The resulting wet soils, combined with a cooler than average spring and early summer meant the vines grew slowly but healthily, and flowering/set was good. With few heat spikes in January and some timely rain events in February, March heralded the beginning of an Indian summer that lasted through to late April. All these conditions lead to slow, but perfect ripening and a vintage reminiscent of 2002. 2017 may be a prime vintage in both senses of the word!

### Vineyard

Shawn's vineyard is just north east of Greenock in the north west of the Barossa -330m above sea level on clay with ironstone - 39% 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

Darren's vineyard is to the north of Seppeltsfield in the west of the Barossa - 285m above sea level on clay over limestone - 27% of blend

### Vinification

The fruit is crushed/destemed and fermented at temperatures ranging from 20- 25°C for 12 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 18% new French oak hogsheads, 8% new American oak barriques, and the balance to 3 and 4 year old French oak hogsheads and American oak barriques to undergo MLF. Post MLF,

