

# 2%

## 2018 Barossa Shiraz

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### Grab

Rich, phat Barossa Shiraz

### Spiel

Our reserve Shiraz is sourced from vineyards in Greenock (35%), Ebenezer (35%), Seppeltsfield (30%). Dense dark berry fruits, with hints of tobacco and cocoa are further enhanced by subtle use of oak. This wine has been matured in 28% new French oak hogsheads and the balance in 3 and 4 year old French oak hogsheads and American oak barriques for 17 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

The growing season pulled out of the station with winter rainfall around 10% higher than average. A dry spring combined with a warmer than average October and November meant the vine canopies grew quickly, and led to a good flowering and set. January and February were warm and dry, with a series of heat events slowing down the pace of ripening. Similar to 2017, March signalled the start of an Indian summer that lasted through into April. These perfect ripening conditions allowed us to pick all our blocks at the optimum point, and the resulting wines look the business. 2018 may rank with the best of the decade - 2010, 2012, 2015, 2016. All aboard!

### Vineyard

Damon and Nathan's vineyard is just north east of Greenock in the north west of the Barossa -330m above sea level on clay with ironstone - 35% of blend

Michael's vineyard is at Ebenezer in the north of the Barossa - 296m above sea level on deep red clay - 35% 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 - 30% of blend

### Vinification

The fruit is crushed/destemmed 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 28% 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 17 months. This wine was bottled unfiltered in September 2019.

