

2 %

2005 Barossa Shiraz

Grab

Rich, phat Barossa Shiraz

Spiel

Our reserve Shiraz is sourced from vineyards in Seppeltsfield (53%), Greenock (39%) and Ebenezer (8%). Dense, earthy dark berry fruits, with hints of tobacco and cocoa are further enhanced by subtle use of oak. This wine has been matured in 25% new American oak barriques, and the balance in 3 and 4 year old French oak hogsheads for 20 months sur lie, resulting in a sexy, textured palate. And who's 2%? Albarino! A splash of funk that lifts the base line fruit, and puts the 'ph' in fat.

Colour

Dark plum

Bouquet

Lifted black fruit aromas with a hint of mocha and spice

Palate

Rich, phat, earthy dark berry fruits, with hints of tobacco and cocoa are further enhanced by subtle use of oak.

Grub Match

Oreos or offal

Cellaring

Drink up, but also an 8-10 year proposition.

Vintage

We couldn't have asked for a better vintage. 05 was, and is, a cracker! A great season was setup by good winter rains, followed by a warm spring, and very mild summer with regular well timed rains right through to January. Harvest itself was event free with mild and dry ripening conditions right through to the end of April.

Vineyard

Northy's vineyard is to the south west of Seppeltsfield in the west of the Barossa – 245m above sea level on clay over limestone – 53% of blend

The Major'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 – 8% of blend

Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20-25°C for 8 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 25% new American oak barriques, and the balance 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 20 months. This wine was bottled unfiltered in February 2007.

