

2 %

## 2007 Barossa Shiraz

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### Grab

Rich, phat Barossa Shiraz

### Spiel

Our reserve Shiraz is sourced from vineyards in Seppeltsfield (30%), Greenock (40%) and Ebenezer (30%). 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 30% new French oak hogsheads, 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 hints of earth 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 a 10-15 year proposition

### Vintage

07 season was very dry with winter-spring rainfall 60% below average. Whilst early season irrigation requirements were significantly increased due to the low rainfall, the lower yields and early vintage helped reduce overall season demands. As a result of warm conditions and low yields, vintage started and finished three weeks earlier than normal, producing wines of great concentration, and we were able to overindulge at the week long Barossa Vintage Festival for the first time in years. Hic!

### 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 - 30% 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 - 40% of blend

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

### Vinification

The fruit is crushed/destemed 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 30% new French oak hogsheads, 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 December 2008.

