

2 %

2008 Barossa Shiraz

Grab

Rich, phat Barossa Shiraz

Spiel

Our reserve Shiraz is sourced from vineyards in Ebenezer (61%), Greenock (25%) and Seppeltsfield (14%). 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 24 months sur lie, resulting in a sexy, textured palate. And who's 2%? Tempranillo! 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 hints of earth and spice

Palate

Rich, phat, earthy dark berry fruits, with hints of tobacco and cocoa, supported by a dense core of tannins

Grub Match

Oreos or offal

Cellaring

Drink up, but also a 5-8 year proposition

Vintage

08 season rains were significantly below average. Some rain in September ensured sufficient soil moisture for a good budburst and strong early season growth. A short blast of very hot weather in late-December was followed by a longer period of mild temperatures through to early March with February night-time temperatures being especially cool. In early March everything changed when an unexpected heatwave starting on the 5th of March extended to thirteen consecutive days above 35°C.

But the Gods were smiling on us, as we had picked all our fruit, except our 'heat resistant Nebbiolo' (as we surprisingly discovered), by the start of the heatwave. Despite the March heatwave and the attention it attracted, 08 was arguably a slightly cooler vintage due to early ripening and the unusually mild January and February. As a result our wines are aromatic and exploding with fruit. Heatwave smeatwave!

Vineyard

Anthony's vineyard is at Ebenezer in the north of the Barossa -

296m above sea level on deep red clay - 61% 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 - 25% of blend

Northy's vineyard is to the south west of Seppeltsfield in the west of the Barossa - 245m above sea level on clay over limestone - 14% 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 85% 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 24 months. This wine was bottled unfiltered in February 2010.

