

2 %

2009 Barossa Shiraz

Grab

Rich, phat Barossa Shiraz

Spiel

Our reserve Shiraz is sourced from vineyards in Greenock (48%), Ebenezer (40%) and Seppeltsfield (12%). Dense, earthy dark berry fruits, with hints of tobacco and cocoa are further enhanced by supportive of oak. This wine has been matured in 90% 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 a 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 an 8-10 year proposition

Vintage

Spring and early summer temperatures were significantly below average, with December being one of the coolest on record. And despite twelve days of extreme heat in February, temperatures quickly returned to the below average patterns. The 09 vintage commenced in early February, and due to the mild weather and Indian Summer that followed, all vineyards were harvested at optimum maturity. Again, like 08, 09 was arguably a cooler vintage, in fact even cooler. As a result our wines are showing great flavour, balance and structure reminiscent of 99, and are well set hopefully for similar longevity. Time to make some room in the cellar. Giddy-up!

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 - 48% of blend

Anthony's vineyard is at Ebenezer in the north of the Barossa -
296m above sea level on deep red clay - 40% 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 - 12% 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 90% 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 2011.

