

2 %

2012 Barossa Shiraz

Grab

Rich, phat Barossa Shiraz

Spiel

Our reserve Shiraz is sourced from vineyards in Marananga (56%), Greenock (25%) and Seppeltsfield (19%). 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 35% 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%?

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, 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

A tale of hope and glory. Good rains throughout much of 2011 setup vineyards with good soil and vine health going into the growing season. Warmer and drier conditions through October and November followed, which led to strong and healthy shoot growth, and by December, below average crops were evident due to less and smaller bunches. We were full of hope. January and February were characteristically dry, but continued the trend of below-average temperatures. There was a rain event in early March, however it didn't cause any disease issues, and actually refreshed many vineyards and allowed them to ripen steadily. Not surprisingly the cool ripening conditions delivered fruit with intense aromas and flavours, and allowed every site to show its full potential and individuality in the resulting wines. 2012 was a privileged vintage. After the mother of all harvests the previous year, we were rewarded with outstanding quality across all varieties, whilst working with old friends (TSW and JP) in our new 'Home of the Brave' winery.

It will sit among the greatest vintages, perhaps the most glorious! Truly blessed and thankful.

Vineyard

Darren's vineyard is to the north of Marananga in the west of the Barossa -

265m above sea level on red clay over terra rossa - 56% 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

Darren's vineyard is to the north of Seppeltsfield in the west of the Barossa -

285m above sea level on clay over limestone - 19% of blend

Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 10 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 35% 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 November 2013.

