

2 %

2013 Barossa Shiraz

Grab

Rich, phat Barossa Shiraz

Spiel

Our reserve Shiraz is sourced from vineyards in Marananga (47%), Seppeltsfield (23%), Greenock (17%) and Ebenezer (13%) 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 40% new French oak hogsheads, 10% 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%?

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 dark chocolate and Indian ink, supported by a dense core of tannins

Grub Match

Oreos or offal

Cellaring

Drink up, but also an 8-15 year proposition

Vintage

Following a 'champagne' vintage like 2012, it was always going to be a hangover year. Low winter and spring rainfall led to variable vine growth. Soil moisture monitoring and irrigation proved to be vital in one of the driest seasons on record. The dry conditions led to a poor fruit set, and a heat spell in early February brought on vintage quickly. There was no time for hangovers now, as the excitement of harvest kicked in. With most of the action over by the end of March, it was clear to see that the dry season and low yields had produced some exuberant wines reminiscent of 2008. 2013 was a fun and frantic vintage producing equally exciting wines!

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 – 47% 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 – 23% 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 - 17% of blend

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

296m above sea level on deep red clay – 13% of blend

Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 12 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 40% new French oak hogsheads, 10% 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 November 2014.

