

2 %

2014 Barossa Shiraz

Grab

Rich, phat Barossa Shiraz

Spiel

Our reserve Shiraz is sourced from vineyards in Seppeltsfield (37%), Greenock (25%), Ebenezer (21%) and Kalimna (17%). Dense dark berry fruits, with hints of tobacco and cocoa are further enhanced by subtle use of oak. This wine has been matured in 20% 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, 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

'A game of two halves' was the story of vintage. Above average winter and spring rainfall led to good vine growth, but a windy spring and some unseasonal frost events resulted in a poor fruit set and potentially low yields. Heat events in January brought on vintage quickly, but the 'mother of all handbrakes' was applied in mid February with 100-150mm of rain. This and the following cool weather in March/April gave the reds the perfect hang time. It's a funny old game, and this vintage of two halves is still under analysis, but a cool season overall and low yields has produced some wines of real finesse that are already showing poise and distinction, reminiscent of 2010.

He shoots! He scores!

Vineyard

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

285m above sea level on clay over limestone – 37% 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

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

296m above sea level on deep red clay – 21% of blend

Matthew and Jono's vineyard is to the north of Kalimna in the north of the Barossa -

312m above sea level on red clay with sand and ironstone – 17% 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 20% 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 2015.

