

2 %

## 2015 Barossa Shiraz

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### Grab

Rich, phat Barossa Shiraz

### Spiel

Our reserve Shiraz is sourced from vineyards in Seppeltsfield (58%), Ebenezer (30%), Greenock (12%). Dense dark berry fruits, with hints of tobacco and cocoa are further enhanced by subtle use of oak. This wine has been matured in 24% new French oak hogsheads, 12% 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%?

Moscate! 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, dark berry fruits, with hints of dark chocolate and Indian ink, supported by a dense core of tannins

### Grub Match

Reggiano or Chorizo & Prunes

### Cellaring

Drink up, but also an 8-15 year proposition

### Vintage

A condensed vintage with full fat flavour! A warmer than usual spring led to an early, yet even flowering and fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. With harvest progressing quickly, it was clear that yields were variable, but the wines showed full flavours. Low yielding BV Shiraz was rich, 'modern classical' and MV Cab was varietal and structured (reminiscent of 2005). Yields were up in Garnacha, Monastrell, EV Shiraz and Adelaide Hills, and thus looked less primary, more savoury, with good acid (reminiscent of 2002). So the upshot is we've almost got two vintages

### Vineyards

Darren's vineyard is to the north of Seppeltsfield in the west of the Barossa – 285m above sea level on clay over limestone – 58% of blend

Anthony's vineyard is at Ebenezer in the north of the Barossa - 296m above sea level on deep red clay – 30% 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 - 12% 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 24% new French oak hogsheads, 12% 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 2016.

