

THE CREAM

2016 Shiraz Barossa Valley

Grab

A rich, textured, seamless wine that combines power and elegance.

Spiel

The Cream is blended at the optimum time from the best barrels from First Drop's most prized vineyards to create the ultimate expression of Barossa Shiraz from the vintage.

Shade

Black

Bouquet

Lifted black fruit aromas with hints of smoke, tar, leather, florals and Indian spices

Palate

Rich kirsch and black fruits, dark chocolate and licorice, balanced with textured, lingeringly seamless tannins

Grub Match

Hare cooked with duck fat; pheasant pie

Cellaring

It's seductive, with a pedigree that will see it mature for a further 10 to 15 years. So indulge now or reward yourself later.

Vintage

A condensed vintage with full fat flavour! Déjà vu?! A warmer than usual spring and early summer led to quick healthy growth and a good fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. As a result, although harvest progressed quickly, phenology kept pace with sugar levels, leading to full flavoured wines with good acidity and ripe tannins. The hallmark of the vintage is its consistency across the board (reminiscent of 2012). A fantastic follow up to 2015. Same same but different!

Vineyard

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

296m above sea level on deep red clay – 52% of blend

Damon's vineyard is just north east of Greenock in the north west of the Barossa -330m above sea level on clay with ironstone - 35% 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 – 13% of blend

Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 10-12 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 new American oak barriques, new French oak hogsheads and 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. The final blend consisted of 35% new French oak hogsheads and 13% new American oak barriques. This wine was bottled unfiltered in December 2017.

