

FAT OF THE LAND

2006 Shiraz From a Single Vineyard in
Seppeltsfield in the Barossa Valley



Grab

A muscular brooding expression of Barossa Shiraz.

Spiel

The Barossa is an amazing place with a diverse history from which a great community has grown living off the Fat of the Land. Famed for its Shiraz vineyards, some dating back to the 19th century, the wines from this small, but proud region are as unique and divergent as its history and community. One can make such varied expressions of Shiraz, due to the different meso-climates of each subregion, the elevation range, and the myriad of soil types that are to be found throughout the Barossa. The Fat of the Land series seeks to showcase the sub regions of the Barossa, and the contrasting styles of Shiraz that can be made here.

Colour

Dark kirsch

Bouquet

Lifted dark cherry aromas with a dollop of mocha

Palate

Flavour packed with kirsch, dark chocolate and liquorice. Rich and muscular, like Arnold Schwarzenegger.

Grub Match

English 'school dinner' style liver and bacon; sweetbreads

Cellaring

Built for aging not for speed, have another look at this sleeper in 8 to 10 years time.

Vintage

06 season was well setup by good winter rains and a warm spring. Although vintage started slowly in mid-February, optimum ripening conditions from early March led to a short, sharp and shiny harvest, and saw us fermenting in several 'garages'. It was back to basics and we loved it! Hands on and dirty!

Vineyard

Northy's vineyard is to the south west of Seppeltsfield in the west of the Barossa – 245m above sea level on clay over limestone

Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20-25°C for 8 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 25% 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 24 months. This wine was bottled unfiltered in April 2008.

