

FAT OF THE LAND

2008 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 dark chocolate and Xmas pudding

Palate

Flavour packed with kirsch, prunes, 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 5 to 8 years time

Vintage

08 season rains were significantly below average. Some rain in September ensured sufficient soil moisture for a good budburst and strong early season growth. A short blast of very hot weather in late-December was followed by a longer period of mild temperatures through to early March with February night-time temperatures being especially cool. In early March everything changed when an unexpected heatwave starting on the 5th of March extended to thirteen consecutive days above 35°C.

But the Gods were smiling on us, as we had picked all our fruit, except our 'heat resistant Nebbiolo' (as we surprisingly discovered), by the start of the heatwave. Despite the March heatwave and the attention it attracted, 08 was arguably a slightly cooler vintage due to early ripening and the unusually mild January and February. As a result our wines are aromatic and exploding with fruit. Heatwave smeatwave!

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/destemed 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 30% 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 February 2010.

