

# FAT OF THE LAND

2009 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 10 to 15 years time.

## Vintage

Spring and early summer temperatures were significantly below average, with December being one of the coolest on record. And despite twelve days of extreme heat in February, temperatures quickly returned to the below average patterns. The 09 vintage commenced in early February, and due to the mild weather and Indian Summer that followed, all vineyards were harvested at optimum maturity. Again, like 08, 09 was arguably a cooler vintage, in fact even cooler. As a result our wines are showing great flavour, balance and structure reminiscent of 99, and are well set hopefully for similar longevity. Time to make some room in the cellar. Giddy-up!

## 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 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 45% 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 2011.

