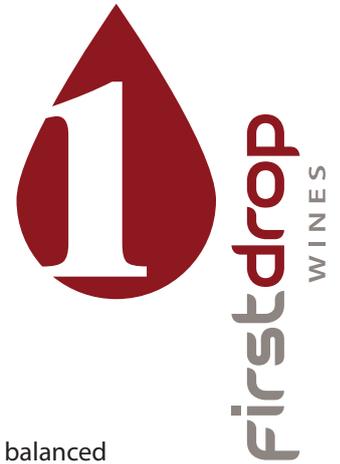


MOTHER'S MILK

2017 Barossa Shiraz



Grab

Slurpy, savoury and textured – no sledgehammer, so drink up!

Spiel

Not a sledgehammer style, this Barossa Shiraz is made for drinking! Soft, slurpy and textured it is balanced with good acidity, which refreshes the palate and makes you go back for a second / third glass. Sourced from 3 unique vineyards, it is fruit laden, savoury and dangerously easy to drink! It is matured for 12 months in French oak hogsheads to allow the fruit to express itself.

Colour

Garnet red with purple hues

Bouquet

A complex nose of dark cherry and blackberry aromas with a hint of forest floor and spice

Palate

Vibrant dark cherry and blackberry with a hint of 'wombat rolled in all spice' balanced with an even, textural palate with soft, supple tannins

Grub Match

Rump steak, mushroom sauce, chips and salad – say no more!

Cellaring

Drink up, but also a 5-8 year proposition.

Vintage

In stark contrast to the previous year, the growing season started in the middle of a wet year. Annual rainfall was 150% of the long term average, with winter rainfall at 143% and spring rainfall at 198%. The resulting wet soils, combined with a cooler than average spring and early summer meant the vines grew slowly but healthily, and flowering/set was good. With few heat spikes in January and some timely rain events in February, March heralded the beginning of an Indian summer that lasted through to late April. All these conditions lead to slow, but perfect ripening and a vintage reminiscent of 2002. 2017 may be a prime vintage in both senses of the word

Vineyard

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

Matthew and Jono's vineyard is to the north of Kalimna in the north of the Barossa - 312m above sea level on red clay with sand and ironstone

Milton's vineyard is to the east of Eden Valley in the east of the Barossa - 460m above sea level on clay over ironstone and quartz

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 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 12 months. This wine was bottled in May 2018.

