

MOTHER'S MILK

2019 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

A very dry winter and spring, with frost events in September and November disrupting bud burst and flowering, resulted in the lightest crops in the past decade. January and February were warm and dry, and in conjunction with the low yields, ripening was rapid. Quick decision making and early picking resulted in whites with great aromatics, and reds with great intensity and structure thanks also to the light crops and early tannin maturity. 2019 was a challenging vintage, but one of the most rewarding, with our alternative varieties showing particularly well. The overall quality is a tribute to our growers and their perseverance in a difficult growing season. We salute you!

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 15 months. This wine was bottled in July 2020.

