

# THE CREAM

2005 Shiraz Barossa Valley

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## Grab

A rich, textured, seamless wine that combines power and elegance.

## Spiel

The Cream is blended at the optimum time from the best barrels from First Drop's most prized vineyards to create the ultimate expression of Barossa Shiraz from the vintage.

## Shade

Black

## Bouquet

Lifted black fruit aromas with hints of smoke, mocha and spice

## Palate

Rich kirsch and black fruits, dark chocolate and licorice, balanced with textured, lingeringly seamless tannins

## Grub Match

Hare cooked with duck fat; pheasant pie

## Cellaring

It's seductive, with a pedigree that will see it mature for a further 15 years. So indulge now or reward yourself later.

## Vintage

We couldn't have asked for a better vintage. 05 was, and is, a cracker!

A great season was setup by good winter rains, followed by a warm spring, and very mild summer with regular well timed rains right through to January. Harvest itself was event free with mild and dry ripening conditions right through to the end of April.

## 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 – 55% of blend

Anthony's vineyard is at Ebenezer in the north of the Barossa - 296m above sea level on deep red clay – 45% of blend

## 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 new American oak barriques, new French oak hogsheads and 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 20 months. The final blend consisted of 45% new French oak hogheads and 30% new American oak barriques. This wine was bottled unfiltered in February 2007.

