

THE CREAM

2006 Shiraz Barossa Valley

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

06 season was well setup by good winter rains and a warm spring. Although vintage started slowly in mid-February, optimum ripening conditions from early March led to a short, sharp and shiny harvest, and saw us fermenting in several 'garages'. It was back to basics and we loved it! Hands on and dirty!

Vineyard

Shawn's vineyard is just north east of Greenock in the north west of the Barossa - 330m above sea level on clay with ironstone - 41% of blend

Anthony's vineyard is at Ebenezer in the north of the Barossa -

296m above sea level on deep red clay - 35% of blend

Northy's vineyard is to the south west of Seppeltsfield in the west of the Barossa - 245m above sea level on clay over limestone - 24% of blend

Vinification

The fruit is crushed/destemmed 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 24 months. The final blend consisted of 40% new French oak hogsheads and 30% new American oak barriques. This wine was bottled unfiltered in April 2008.

