

# THE CREAM

2008 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, tar, mocha, leather 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 10 years. So indulge now or reward yourself later.

## Vintage

08 season rains were significantly below average. Some rain in September ensured sufficient soil moisture for a good budburst and strong early season growth. A short blast of very hot weather in late-December was followed by a longer period of mild temperatures through to early March with February night-time temperatures being especially cool. In early March everything changed when an unexpected heatwave starting on the 5th of March extended to thirteen consecutive days above 35°C.

But the Gods were smiling on us, as we had picked all our fruit, except our 'heat resistant Nebbiolo' (as we surprisingly discovered), by the start of the heatwave. Despite the March heatwave and the attention it attracted, 08 was arguably a slightly cooler vintage due to early ripening and the unusually mild January and February. As a result our wines are aromatic and exploding with fruit. Heatwave smeatwave!

## 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 – 43% of blend

Anthony's vineyard is at Ebenezer in the north of the Barossa - 296m above sea level on deep red clay – 29% of blend

Shawn's vineyard is just north east of Greenock in the north west of the Barossa -330m above sea level on clay with ironstone - 28% 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 24 months. The final blend consisted of 60% new French oak hogheads and 20% new American oak barriques. This wine was bottled unfiltered in February 2010.

