

THE CREAM

2009 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 to 15 years. So indulge now or reward yourself later.

Vintage

Spring and early summer temperatures were significantly below average, with December being one of the coolest on record. And despite twelve days of extreme heat in February, temperatures quickly returned to the below average patterns. The 09 vintage commenced in early February, and due to the mild weather and Indian Summer that followed, all vineyards were harvested at optimum maturity. Again, like 08, 09 was arguably a cooler vintage, in fact even cooler. As a result our wines are showing great flavour, balance and structure reminiscent of 99, and are well set hopefully for similar longevity. Time to make some room in the cellar. Giddy-up!

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 – 34% 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 - 23% of blend

Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 12 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 70% new French oak hogsheads and 10% new American oak barriques. This wine was bottled unfiltered in February 2011.

