

THE CREAM

2010 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, leather, florals and Indian spices

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

We received some of the best winter rains for five years that refilled soil profiles and replenished empty irrigation dams. Hooray! But an unseasonal seven day burst of hot weather in early November during flowering, reduced fruit-set and led to variable yields. Boo! Weather conditions through the ripening months of February and March were ideal with warm sunny days and relatively cool nights. Hooray! Although rain events in April kept us on our toes. Boo! So the 10 vintage 'wasn't all beer and skittles'. The variable ripening made it tough to decide when to pick, but experience and sorcery got us through, resulting in some solid booze in the winery. Hooray!

Vineyard

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

296m above sea level on deep red clay - 52% 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 - 30% of blend

Darren's vineyard is to the north of Seppeltsfield in the west of the Barossa - 285m above sea level on clay over limestone - 18% 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 35% new French oak hogsheads and 15% new American oak barriques. This wine was bottled unfiltered in February 2012.

