

# THE CREAM

2012 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, 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

A tale of hope and glory. Good rains throughout much of 2011 setup vineyards with good soil and vine health going into the growing season. Warmer and drier conditions through October and November followed, which led to strong and healthy shoot growth, and by December, below average crops were evident due to less and smaller bunches. We were full of hope. January and February were characteristically dry, but continued the trend of below-average temperatures. There was a rain event in early March, however it didn't cause any disease issues, and actually refreshed many vineyards and allowed them to ripen steadily. Not surprisingly the cool ripening conditions delivered fruit with intense aromas and flavours, and allowed every site to show its full potential and individuality in the resulting wines. 2012 was a privileged vintage. After the mother of all harvests the previous year, we were rewarded with outstanding quality across all varieties, whilst working with old friends (TSW and JP) in our new 'Home of the Brave' winery.

It will sit among the greatest vintages, perhaps the most glorious! Truly blessed and thankful.

## 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 - 35% 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 - 13% of blend

## Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 10-12 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 20 months. The final blend consisted of 35% new French oak hogsheads and 13% new American oak barriques. This wine was bottled unfiltered in December 2013.

