

HALF & HALF

2009 Barossa Shiraz Monastrell



Grab

Full flavoured, with texture and a splash of funk. A wine to drink, not just appreciate. Bottoms up!

Spiel

First Drop is about life, flavour and fun. A story of two friends with Old World roots in a New World of opportunity. The booze is crafted with a flair for creativity; a twist of innovation and a sensitivity for tradition. This approach is embodied in this wine, a 50:50 blend of Old and New – it's full flavoured, with texture and a splash of funk.

A wine to drink, not just appreciate. Bottoms up!

Colour

Garnet red with purple hues

Bouquet

A complex nose of cherry, violet, earth and spice aromas and hints of chocolate

Palate

A wide, textured palate of grainy tannins support cherry, earthy, savoury flavours and an explosion of spice - sumac, clove, Asian 5 spice, Szechuan pepper

Grub Match

Cassoulet, lamb chops, stuffed tomatoes

Cellaring

Drink up, but also a 5-8 year proposition.

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

Jim's vineyard is just south of Rosedale in the south west of the Barossa – 118m above sea level on red brown clays with slate.

Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20-25°C for 6 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 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 18 months. Assemblage takes place at the end of this maturation period. This wine was bottled unfiltered in October 2010.

