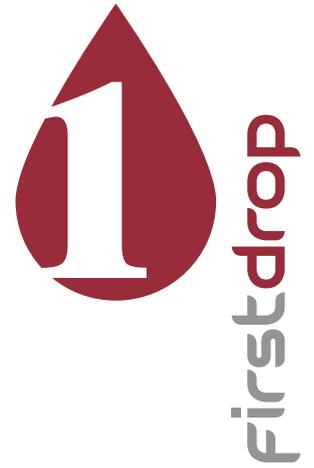


HALF & HALF

2011 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 white pepper

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

A challenging year followed by the mother of all vintages. No sugar coating. It was tough. An emotional rollercoaster. Nevertheless we've triumphed and produced some of our most interesting wines to date. A cool wet winter was followed by warmer and drier conditions through October and November which led to strong and healthy shoot growth, but a wet December kicked off our first battle – Downy Mildew. A cool summer with some more frequent thunderstorm weather events in February and March brought our next battle – Botrytis. But the vigilance of our band of grapegrowing brothers meant that we were able to employ more intensive canopy management (shoot thinning/regular trimming) and to selective hand pick, and then hand sort in the winery, to minimize the impact. We love our growers! So for all the talk about the impact of rain, it's really the cool conditions that define the wines we've produced this year. Wines with expressive varietal character, purity and balance. Advance Euralia fair!

Vineyard

Michael's vineyard is just south of Rosedale in the south west of the Barossa – 300m above sea level on red brown clays with shale

Joel's vineyard is in the east of the Barossa up at Wilton in Eden Valley – 550m above sea level on clay over ironstone and quartz

Vinification

The fruit is crushed/destemmed 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 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 15 months. Assemblage takes place at the end of this maturation period. This wine was bottled unfiltered in August 2012.

