

HALF & HALF

2013 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

Following a 'champagne' vintage like 2012, it was always going to be a hangover year. Low winter and spring rainfall led to variable vine growth. Soil moisture monitoring and irrigation proved to be vital in one of the driest seasons on record. The dry conditions led to a poor fruit set, and a heat spell in early February brought on vintage quickly. There was no time for hangovers now, as the excitement of harvest kicked in. With most of the action over by the end of March, it was clear to see that the dry season and low yields had produced some exuberant wines reminiscent of 2008. 2013 was a fun and frantic vintage producing equally exciting wines!

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/destemed and fermented at temperatures ranging from 20- 25°C for 12-15 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 25% new French oak hogsheads, and the balance 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 2014.

