

HALF AND HALF

2014 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.

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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

'A game of two halves' was the story of vintage. Above average winter and spring rainfall led to good vine growth, but a windy spring and some unseasonal frost events resulted in a poor fruit set and potentially low yields. Heat events in January brought on vintage quickly, but the 'mother of all handbrakes' was applied in mid February with 100-150mm of rain. This and the following cool weather in March/April gave the reds the perfect hang time. It's a funny old game, and this vintage of two halves is still under analysis, but a cool season overall and low yields has produced some wines of real finesse that are already showing poise and distinction, reminiscent of 2010.

He shoots! He scores!

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 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 10% 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 15 months. Assemblage takes place at the end of this maturation period. This wine was bottled unfiltered in August 2015.

