

# MOTHER'S MILK

2004 Barossa Shiraz

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## Grab

Slurpy, savoury and textured – no sledgehammer, so drink up!

## Spiel

Not a sledgehammer style, this Barossa Shiraz is made for drinking! Soft, slurpy and textured it is balanced with good acidity, which refreshes the palate and makes you go back for a second / third glass. Sourced from a vineyard just north west of Greenock (330m above sea level on clay with ironstone), it is savoury, and dangerously easy to drink! It is matured for 15 months in 95% old French oak hogsheads to allow the fruit to express itself; and 5% new American oak barriques which give richness and structure.

## Colour

Dark ruby red

## Bouquet

Lifted raspberry, dark cherry aromas with a hint of smokey peat

## Palate

Vibrant dark cherry, raspberry and chocolate flavours with a hint of smoked sausage and spice are balanced with an even, textural palate with soft, supple tannins

## Grub Match

Sirloin steak, peppercorn sauce, garlic fries – say no more!

## Cellaring

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

## Vintage

After a hoy spell in early February, the generally dry conditions for the 04 harvest period allowed for steady ripening and optimum picking.

## Vineyard

The Major's vineyard is just north east of Greenock in the north west of the Barossa - 330m above sea level on clay with ironstone.

## Vinification

The fruit is crushed/destemed 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 15 months.

