

MOTHER'S MILK

2005 Barossa Shiraz



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

Rump steak, mushroom sauce, chips and salad – say no more!

Cellaring

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

Vintage

We couldn't have asked for a better vintage. 05 was, and is, a cracker!

A great season was setup by good winter rains, followed by a warm spring, and very mild summer with regular well timed rains right through to January. Harvest itself was event free with mild and dry ripening conditions right through to the end of April.

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/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 15 months. This wine was bottled unfiltered in July 2006.

