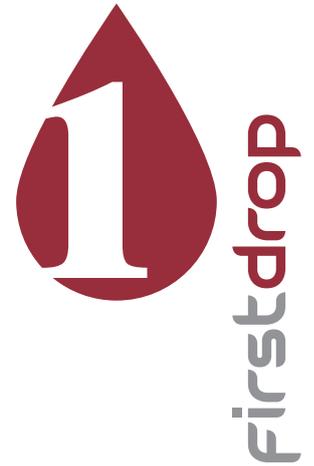


# MOTHER'S MILK

2007 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 90% old French oak hogsheads to allow the fruit to express itself; and 10% new French oak hogsheads which give richness and structure.

## Colour

Dark ruby red

## Bouquet

Lifted raspberry, dark cherry aromas with a hint of smoke and spice

## 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

07 season was very dry with winter-spring rainfall 60% below average. Whilst early season irrigation requirements were significantly increased due to the low rainfall, the lower yields and early vintage helped reduce overall season demands. As a result of warm conditions and low yields, vintage started and finished three weeks earlier than normal, producing wines of great concentration, and we were able to overindulge at the week long Barossa Vintage Festival for the first time in years. Hic!

## 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 in July 2008.

