

MOTHER'S MILK

2008 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 3 unique vineyards, it is fruit laden, savoury and dangerously easy to drink! It is matured for 15 months in 100% old French oak hogsheads to allow the fruit to express itself.

Colour

Garnet red with purple hues

Bouquet

A complex nose of dark cherry and blackberry aromas with a hint of forest floor and spice

Palate

Vibrant dark cherry and blackberry with a hint of 'wombat rolled in all spice' 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

08 season rains were significantly below average. Some rain in September ensured sufficient soil moisture for a good budburst and strong early season growth. A short blast of very hot weather in late-December was followed by a longer period of mild temperatures through to early March with February night-time temperatures being especially cool. In early March everything changed when an unexpected heatwave starting on the 5th of March extended to thirteen consecutive days above 35°C. But the Gods were smiling on us, as we had picked all our fruit, except our 'heat resistant Nebbiolo' (as we surprisingly discovered), by the start of the heatwave. Despite the March heatwave and the attention it attracted, 08 was arguably a slightly cooler vintage due to early ripening and the unusually mild January and February. As a result our wines are aromatic and exploding with fruit. Heatwave smeatwave!

Vineyard

Jim's vineyard is just south of Rosedale in the south west of the Barossa – 118m above sea level on red brown clays with slate.

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.

Peter and 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 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 2009.

