

# MOTHER'S MILK

2009 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 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

Spring and early summer temperatures were significantly below average, with December being one of the coolest on record. And despite twelve days of extreme heat in February, temperatures quickly returned to the below average patterns. The 09 vintage commenced in early February, and due to the mild weather and Indian Summer that followed, all vineyards were harvested at optimum maturity. Again, like 08, 09 was arguably a cooler vintage, in fact even cooler. As a result our wines are showing great flavour, balance and structure reminiscent of 99, and are well set hopefully for similar longevity. Time to make some room in the cellar. Giddy-up!

## 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

Luke's vineyard is just west of Gomersal in the west of the Barossa - 180m above sea level on deep red clay

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/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 2010.

