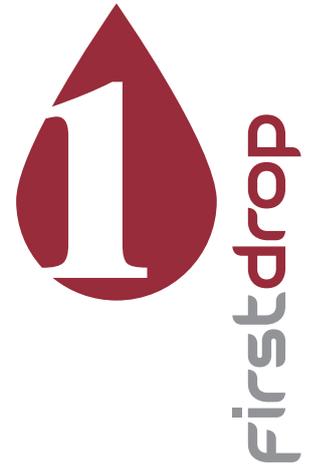


MOTHER'S MILK

2012 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 2 unique vineyards, it is fruit laden, savoury and dangerously easy to drink! It is matured for 12 months in 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

A tale of hope and glory. Good rains throughout much of 2011 setup vineyards with good soil and vine health going into the growing season. Warmer and drier conditions through October and November followed, which led to strong and healthy shoot growth, and by December, below average crops were evident due to less and smaller bunches. We were full of hope. January and February were characteristically dry, but continued the trend of below-average temperatures. There was a rain event in early March, however it didn't cause any disease issues, and actually refreshed many vineyards and allowed them to ripen steadily. Not surprisingly the cool ripening conditions delivered fruit with intense aromas and flavours, and allowed every site to show its full potential and individuality in the resulting wines. 2012 was a privileged vintage. After the mother of all harvests the previous year, we were rewarded with outstanding quality across all varieties, whilst working with old friends (TSW and JP) in our new 'Home of the Brave' winery.

It will sit among the greatest vintages, perhaps the most glorious! Truly blessed and thankful.

Vineyard

Matt's vineyard is just west of Gomersal in the west of the Barossa -

180m above sea level on deep red clay

Darren's vineyard is to the north of Seppeltsfield in the west of the Barossa -

285m above sea level on clay over limestone

Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20-25°C for 8 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 12 months. This wine was bottled in Feb 2013.

