

MOTHER'S MILK

2014 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 game of two halves' was the story of vintage. Above average winter and spring rainfall led to good vine growth, but a windy spring and some unseasonal frost events resulted in a poor fruit set and potentially low yields. Heat events in January brought on vintage quickly, but the 'mother of all handbrakes' was applied in mid February with 100-150mm of rain. This and the following cool weather in March/April gave the reds the perfect hang time. It's a funny old game, and this vintage of two halves is still under analysis, but a cool season overall and low yields has produced some wines of real finesse that are already showing poise and distinction, reminiscent of 2010.

He shoots! He scores!

Vineyard

Darren's vineyard is to the north of Seppeltsfield in the west of the Barossa – 285m above sea level on clay over limestone

Milton's vineyard is to the east of Eden Valley in the east of the Barossa - 460m 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 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 March 2015.

