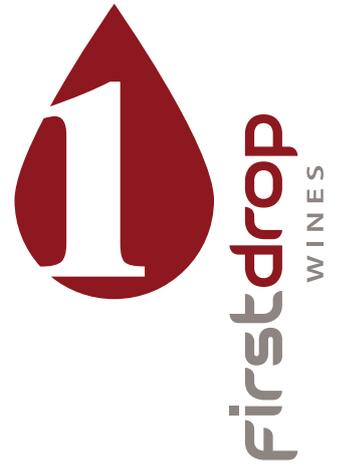


MOTHER'S MILK

2015 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 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 condensed vintage with full fat flavour! A warmer than usual spring led to an early, yet even flowering and fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. With harvest progressing quickly, it was clear that yields were variable, but the wines showed full flavours. Low yielding BV Shiraz was rich, 'modern classical' and MV Cab was varietal and structured (reminiscent of 2005). Yields were up in Garnacha, Monastrell, EV Shiraz and Adelaide Hills, and thus looked less primary, more savoury, with good acid (reminiscent of 2002). So the upshot is we've almost got two vintages in one, with some diverse, full flavoured wines. Lap it up!

Vineyard

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

Matthew and Jono's vineyard is to the north of Kalimna in the north of the Barossa - 312m above sea level on red clay with sand and ironstone

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/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 June 2016.

