

FAT OF THE LAND

2005 Shiraz From a Single Vineyard in
Ebenezer in the Barossa Valley



Grab

A soft textured expression of Shiraz from the slurp factory of the Barossa.

Spiel

The Barossa is an amazing place with a diverse history from which a great community has grown living off the Fat of the Land. Famed for its Shiraz vineyards, some dating back to the 19th century, the wines from this small, but proud region are as unique and divergent as its history and community. One can make such varied expressions of Shiraz, due to the different meso-climates of each subregion, the elevation range, and the myriad of soil types that are to be found throughout the Barossa. The Fat of the Land series seeks to showcase the sub regions of the Barossa, and the contrasting styles of Shiraz that can be made here.

Colour

Dark plum

Bouquet

Lifted black fruit aromas with a hint of spice

Palate

Soft, textured and brimming with luscious black fruits with a hint of chocolate and spice. Rich and big breasted, like Dolly Parton.

Grub Match

Stuffed guinea fowl with a Shiraz lees reduction; roast saddle of rabbit.

Cellaring

A wine for hedonists, so enjoy it now, or in 5 to 8 years time if you have a puritanical streak.

Vintage

We couldn't have asked for a better vintage. 05 was, and is, a cracker!

A great season was setup by good winter rains, followed by a warm spring, and very mild summer with regular well timed rains right through to January. Harvest itself was event free with mild and dry ripening conditions right through to the end of April.

Vineyard

Anthony's vineyard is at Ebenezer in the north of the Barossa - 296m above sea level on deep red clay.

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 French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 20 months. This wine was bottled unfiltered in February 2007.

