

# FAT OF THE LAND

2009 Shiraz From a Single Vineyard in  
Ebenezer in the Barossa Valley

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## 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 and black olive

## Palate

Soft, textured and brimming with luscious black fruits with hints black olive and Indian 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 10 to 15 years time if you have a puritanical streak

## 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

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/destemmed and fermented at temperatures ranging from 20- 25°C for 12 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 100% New French oak hogsheads, and the balance 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 24 months. This wine was bottled unfiltered in February 2011.

