

FAT OF THE LAND

2006 Shiraz From a Single Vineyard in
Greenock in the Barossa Valley



Grab

An earthy savoury expression of Barossa Shiraz

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

Broad, mouthfilling black fruit mid palate with floury tannins, and complex flavours of game, earth, wet stone / slate with a hint of cedar and leather. Enigmatic like Humphrey Bogart.

Grub Match

Saddle of venison with wild mushroom fricassee and Armagnac cream; roast duck breast with cinnamon and honey

Cellaring

An ethereal wine for the intellectual, so ponder now, or in 5-8 years

Vintage

06 season was well setup by good winter rains and a warm spring. Although vintage started slowly in mid-February, optimum ripening conditions from early March led to a short, sharp and shiny harvest, and saw us fermenting in several 'garages'. It was back to basics and we loved it! Hands on and dirty!

Vineyard

Shawn's vineyard is just north east of Greenock in the north west of the Barossa -330m above sea level on clay with ironstone

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 20% 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 April 2008.

