

FAT OF THE LAND

2008 Shiraz From a Single Vineyard in
Greenock in the Barossa Valley

Grab

A spicy complex 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 and mocha aromas with complexing floral notes and hints of cinnamon and Chinese spices

Palate

Broad, mouthfilling black fruit and mocha mid palate with floury tannins, and complex favours of 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

08 season rains were significantly below average. Some rain in September ensured sufficient soil moisture for a good budburst and strong early season growth. A short blast of very hot weather in late-December was followed by a longer period of mild temperatures through to early March with February night-time temperatures being especially cool. In early March everything changed when an unexpected heatwave starting on the 5th of March extended to thirteen consecutive days above 35°C.

But the Gods were smiling on us, as we had picked all our fruit, except our 'heat resistant Nebbiolo' (as we surprisingly discovered), by the start of the heatwave. Despite the March heatwave and the attention it attracted, 08 was arguably a slightly cooler vintage due to early ripening and the unusually mild January and February. As a result our wines are aromatic and exploding with fruit. Heatwave smeatwave!

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/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 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 2010.

