

LIEBFRAUMILK

2017 Barossa Valley Shiraz



Grab

This 'Liebfraumilk' (Mother's Milk) is a special limited release Shiraz to celebrate the 180th anniversary of the naming of the Barossa, and the rich winemaking heritage of this world famous wine region.

Spiel

Our anniversary Shiraz is sourced from vineyards in Ebenezer (41%), Seppeltsfield (31%), Greenock (28%). It has been matured in 34% new French oak hogsheads, 10% new American oak barriques and the balance in 3 and 4 year old French oak hogsheads for 16 months sur lie, resulting in a rich, textured palate.

Colour

Black

Bouquet

Lifted black fruit aromas with hints of smoke, tar, leather, florals and Indian spices

Palate

Rich black fruits and dark chocolate, balanced with textured, lingeringly seamless tannins

Grub Match

Wurst, sauerkraut und kartoffel

Cellaring

Drink up, but also an 8-15 year proposition

Vintage

In stark contrast to the previous year, the growing season started in the middle of a wet year. Annual rainfall was 150% of the long term average, with winter rainfall at 143% and spring rainfall at 198%. The resulting wet soils, combined with a cooler than average spring and early summer meant the vines grew slowly but healthily, and flowering/set was good. With few heat spikes in January and some timely rain events in February, March heralded the beginning of an Indian summer that lasted through to late April. All these conditions lead to slow, but perfect ripening and a vintage reminiscent of 2002. 2017 may be a prime vintage in both senses of the word!

Vineyard

Anthony's vineyard is at Ebenezer in the north of the Barossa - 296m above sea level on deep red clay
- 41% of blend

Darren's vineyard is to the north of Seppeltsfield in the west of the Barossa - 285m above sea level on clay over limestone
- 31% of blend

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 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 34% new French oak hogsheads, 10% new American oak barriques, 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 16 months. This wine was bottled unfiltered in August 2018.

