BAROSSA



Sourced from two different regions within the Barossa, this wine is a blend of Barossa Valley 75% and Eden Valley 25%. The Barossa Valley vineyard is situated on the heavy red soils of the warm western ridge. Grapes from the cooler Eden Valley are sourced from two vineyards situated either end of the valley, in Moculta and Craneford.

The blend of unique Barossa vineyards provides a complex array of flavours with the Barossa Valley component providing fleshy dark red berry fruit characters and density, while the Eden Valley component contributes elegance and bright wild berry fruited aromatic lift.

Winemaking

Hand harvested the fruit was fully destemmed, apart from a small percentage of whole bunch inclusion, and chilled within the fermenter to ensure an extended fermentation period. A variety of fermentation techniques were utilized across a number of small fermenters ranging in size from 1t to 3t. All involved extended skin contact ranging from 12 to 20 days with gentle extraction of tannins from a combination of pump overs and manual plunging. After the initial cooling period some ferments were left to ferment dry naturally while others were inoculated with cultured yeast. Upon completion the ferments were pressed to a mix of new and seasoned oak hogsheads, for malolactic fermentation and maturation. Matured in barrel with minimal intervention for 14 months prior to bottling. The diversity of fermentation techniques, together with the vineyard selection, assist in building complexity and layers of flavour within the blended wine.

Tasting notes

Deep in colour with a rich and lifted bouquet of wild berry fruits. On the palate a combination of ripe red fruits and wild berry characters are complimented with subtle dried herb and spicy notes. Silky tannins persistent across the length of the palate.

Technical

100% Shiraz Barossa Valley 75%, Eden Valley 25% pH 3.61 Total Acidity 5.7g/L Alcohol 14.5%

