

THE FRUIT

Daly Road has deep red, sandy loam soils, perfect for producing finely textured wine with great complexity. Shiraz and Mourvèdre thrive at Daly Road, where the finesse and character of the south of the Barossa Valley shines. The 2008 vintage began earlier than expected but with just below average rainfall throughout the year. The grapes were harvested at 14.5° Baumè and the proportions for this blend are 81% Shiraz and 19% Mourvèdre.

THE WINEMAKING

The different grape varieties were fermented separately in a combination of 7 and 11 tonne open fermenters. Fermentation was generally complete after 7 days, during which time the fermenters are pumped over 3 times daily. After the completion of the fermentation and secondary malolactic fermentation, the wine was blended and matured in a combination of American and French oak hogsheads for 18 months. .

2008 Daly Road Shiraz Mourvedre

The 2008 Daly Road has deep garnet colouring with flashes of royal purple suggesting the youth of this wine. The nose is intense with rich black forest aromas, blackberries and blackcurrant, dark juicy cherries with rich chocolate fudge cake and lashings of vanilla cream. Further complexities of old leather notes and earthy aromas of autumn leaves and damp soil. The palate is equally intense with dark berry fruits, dark cherries and blackberries complimented by cinnamon notes, chocolate covered coffee beans and raspberry licorice. The earthy aromas also carry onto the palate with hints of dried oregano, basil and a touch of mint. A wine with elegant and silky smooth tannins and incredible generosity of flavours that linger long after the wine is gone.

This 2008 Shiraz Mourvèdre is looking sensational and will continue to reward with minimal cellaring. A impressive wine needs and impressive food accompaniment; try a seared beef fillet on a rissoni bed with spinach and truffle butter.

