



# the Vigneron

## 2009 *Seven Barrels* SHIRAZ

The Vigneron Platinum series of wines are crafted from parcels of fruit specially selected by the winemakers that display unique characters and are expressive of their terroir. Made in tiny amounts, these limited release wines are very distinctive and highly collectable.

### THE FRUIT

A truly classic Vigneron product, the fruit was sourced from a vineyard located on the Western Ridge of the Barossa Valley that produces consistently high quality wines. The grapes are often smaller and hence produce wines with a high concentration of colour, flavour and tannin. One of the traits of this vineyard is the intense colour extraction seen every year, often taking out the prize for the highest colour rating of the vintage.

### THE WINEMAKING

This wine was fermented for 7 days on skins with a minimum of 3 pump over's a day before being matured for 30 months in French oak. The seven barrels selected for this wine stood out because of their unique characters. In the words of the winemakers this special parcel of wine said "look at me", sealing its fate as a Vigneron Platinum candidate.

### THE WINE

This wine is dark, inky red with ruby hues, showing complex aromas of dark fruits, nutmeg and chocolate. The palate is just as impressive, with intense plum and mocha characters with hints of vanilla, finishing with wonderful soft tannins. This complex and powerful wine will age gracefully for a decade or two. Serve with aged rib eye or a rich beef and red wine casserole.

230 Dozen made.

