



the Vigneron

2010 *The Natural* 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 small parcel of hand-harvested fruit from the famous Filsell vineyard, planted in the 1920's. The 2010 vintage is regarded as one of the most outstanding in the Barossa, with good winter rains and even ripening allowing fruit to develop balanced, concentrated flavours.

THE WINEMAKING

50% of the fruit was de-stemmed and crushed through open rollers and 50% whole bunch inclusion in open fermenters. Each fermenter was topped up with carbon dioxide until natural fermentation could begin, and hand-plunged to ensure no cross inoculation from other fermenters. Following the 5 day natural fermentation, maturation took 20 months in new French oak with 5 barrels on full lees.

THE WINE

The colour is deep red with vibrant purple hues. There are aromas of dark ripe fruits, with delicate raspberries and fragrant herbs adding complexity. The palate is seamlessly integrated, with the rich, earthy wild berry flavours supported by fine tannins and acidity to create a harmonious balance between concentrated flavour and structure. A wine of such balance will age gracefully for the next 15 years, and is a perfect match with slow-cooked Moroccan lamb shanks.

160 Dozen made.

