



the Vigneron

2008 1890's BLOCK SHIRAZ

THE FRUIT

In Grant's famous Chaff Mill Vineyard, planted in the 1890's, exist a few rows of venerable Shiraz vines. It is from these vines that the fruit for this wine was sourced. Located in the Southern Barossa between the townships of Lyndoch and Williamstown, these vines are hand-picked to protect their valuable fruit, with the tiny berries producing incredibly concentrated flavours and very small amounts of wine.

THE WINEMAKING

The grapes were fermented in a traditional wax-lined 5 tonne open fermenter, with the skins remaining submerged during fermentation to maximise extraction of colour and tannins. After spending six days on the skins, the skins were then basket-pressed with the juice blended back in with the free run. The wine was then transferred to new French oak barrels to complete fermentation, and finally emerged 22 months later.

THE WINE

This is a wine which is deep, rich red in colour with a brooding nose of wild blackberries, Turkish Delight, exotic spices and vanilla bean. The rich, generous and complex palate shows spiced plums, grilled meats, mocha and hickory. The concentrated flavour is balanced by fine, grainy tannins to produce a wine with structure. Neither fined nor filtered, it is the essence of Barossa Shiraz, and works brilliantly with both lamb shanks and a bitter chocolate tart.

