



the Vigneron

2008 BAROSSA VALLEY AND EDEN VALLEY SHIRAZ

THE FRUIT

The Shiraz for this wine was sourced from premium low-yielding Barossa vineyards, which was co-fermented with a small portion of Eden Valley Viognier. The Shiraz component displays rich berry flavours, with the Viognier from the cool-climate Eden Valley showing delicate apricot and floral aromas.

THE WINEMAKING

This wine was made using the traditional technique of co-fermenting Shiraz with a small amount of Viognier. After seven days on skins, the grapes were basket pressed and the pressings were combined with the free run. Once pressed, the wine was transferred to new French oak barrels to complete fermentation. Drawing on another traditional technique, the wine was left in the barrel on its lees to help build richness and softness. After 13 months 'on lees', the wine spent a further 9 months in oak prior to bottling. Neither fined nor filtered.

THE WINE

A vivid red and black with violet hues, the wine exhibits an intense layered nose of dark fruits, gently spiced plums, nutmeg and dark chocolate. The palate is all about concentrated plum integrated with French vanilla, white pepper and star anise. It has a velvet mouth-feel, but with the tannin and acid structure to reward cellaring into its second decade.

