



# FIRST DROP

- W I N E S -

## MOTHER'S MILK

### 2022 BAROSSA VALLEY SHIRAZ

#### SLURPY, SAVOURY AND TEXTURED - NO SLEDGEHAMMER, SO DRINK UP!!

This Barossa Shiraz is made for drinking! Soft, slurpy and textured it is balanced with a fresh mouth feel and makes you go back for a second / third glass. Sourced from vineyards, in the Barossa & Eden valleys it is fruit laden, savory and dangerously easy to drink! It is matured for 10 months in seasoned French oak hogsheads to allow the fruit to express itself

#### COLOUR

Garnet red with purple hues

#### BOUQUET

A complex nose of dark cherry and blackberry aromas with a hint of forest floor and spice.

#### PALATE

Vibrant dark cherry and blackberry with a hint of 'wombat rolled in all spice' balanced with an even, textural palate with soft, supple tannins.

#### CELLARING

Drink up, but also a 5-8 year proposition.

#### VINTAGE

Above average winter rainfall initiated healthy bud burst and minimal irrigation was required as a result. Spring was also relatively cool & windy which lead to some prolific canopy growth in parts of vineyards but also uneven flowering, which saw lower yields in many cases.

#### VINEYARDS

Seppeltsfield in the west of the Barossa - 285m above sea level on clay over limestone.  
Kalimna in the north of the Barossa - 312m above sea level on red clay with sand and ironstone.  
Eden Valley in the east of the Barossa - 460m above sea level on clay over ironstone and quartz.

#### VINIFICATION

The fruit is crushed/destemmed and fermented at temperatures ranging from 20-25°C for 8 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed, and transferred to 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 10 months. This wine was bottled in April 2022.



14.5% Alc