



FIRST DROP

- W I N E S -

'FAT OF THE LAND' GREENOCK 2018 BAROSSA VALLEY SHIRAZ

A SPICY COMPLEX EXPRESSION OF BAROSSA SHIRAZ.

The Barossa is an amazing place with a diverse history from which a great community has grown living off the Fat of the Land. Famed for its Shiraz vineyards, some dating back to the 19th century, the wines from this small, but proud region are as unique and divergent as its history and community. One can make such varied expressions of Shiraz, due to the different meso-climates of each subregion, the elevation range, and the myriad of soil types that are to be found throughout the Barossa. The Fat of the Land series seeks to showcase the sub regions of the Barossa, and the contrasting styles of Shiraz that can be made here

COLOUR

Dark plum

BOUQUET

Lifted black fruit and Bloody Mary aromas with complexing floral notes and hints of cinnamon and spices

PALATE

Broad, mouthfilling black fruit and mocha mid palate with floury tannins, and complex favours of wet stone / slate with a hint of cedar and leather. Enigmatic and sophisticated.

CELLARING

An ethereal wine for the intellectual, so ponder now, or in 10 to 15 years

VINTAGE

The growing season started with winter rainfall around 10% higher than average. A dry spring combined with a warmer than average October and November meant the vine canopies grew quickly, and led to a good flowering and set. January and February were warm and dry, with a series of heat events slowing down the pace of ripening. Similar to 2017, March signalled the start of an Indian summer that lasted through into April. These perfect ripening conditions allowed us to pick all our vineyards at the optimum point, and the resulting wines look the business. 2018 may rank with the best of the decade - 2010, 2012, 2015, 2016.

VINEYARDS

A single vineyard north east of Greenock in the north west of the Barossa -330m above sea level on clay with ironstone

VINIFICATION

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 12 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 50% New French oak hogsheads, and the balance 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 20 months.

