

# FIRST DROP - W I N E S -

## THE CREAM 2018 BAROSSA VALLEY SHIRAZ

**A RICH, TEXTURED, SEAMLESS WINE THAT COMBINES POWER AND ELEGANCE..**  
The Cream is blended at the optimum time from the best barrels from First Drop's most prized vineyards to create the ultimate expression of Barossa Shiraz from the vintage

### COLOUR

Black

### BOUQUET

Lifted black fruit aromas with hints of smoke, tar, leather, florals and Indian spice.

### PALATE

Rich kirsch and black fruits, dark chocolate and licorice, balanced with textured lingeringly seamless tannins

### CELLARING

It's seductive, with a pedigree that will see it mature for a further 10 to 15 years. So indulge now or reward yourself later.

### 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

Ebenezer in the north of the Barossa - 296m above sea level on deep red clay - 33% of blend  
Greenock in the north west of the Barossa - 330m above sea level on clay with ironstone - 17% of blend  
Seppeltsfield in the west of the Barossa - 285m above sea level on clay over limestone - 50% of blend

### VINIFICATION

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 10-12 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 new American oak barriques, new French oak hogsheads and 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. The final blend consisted of 37% new French oak hogheads and 13% new American oak barriques.

