

THE FRUIT

With an excellent growing season to allow maximum development of varietal Shiraz characters and concentration of flavours, the fruit was picked at 14.5° Baume from Grant's vineyards and those of respected premium growers in the Barossa. The 2006/2007 enjoyed a good start to the season, however the normally wet Winter and following Spring were unseasonably dry, which in turn lead to lower yields for the 2007 vintage, however with exceptional varietal character, intense concentration and flavours.

THE WINEMAKING

The fruit was crushed and de-stemmed, then fermented in stainless steel tanks for seven days, with temperatures peaking at 27° C early in the fermentation, then brought down to 22°C, and pumped over three times a day. Free run and pressings were combined for added colour and structure, the wine was then matured in a combination of American and French oak for 16 months.

2007 Barossa Vines Shiraz

This 2007 Shiraz lifts the lid on Barossa Shiraz!, dark ruby red in colour, this wine exudes an intense nose of fruit filled flavours with woody spice, cinnamon, nutmeg, and mocha tones. The palate is a medium bodied easy drinking style with plenty of sweet spice and blackberry fruit flavours.

Complimentary earthy tones with rich dark chocolate and coffee beans; white pepper spice and well integrated vanillin oak add to the complexity and enjoyment. The wine finishes with soft tannins and a lingering fruit driven finish.

This seamless Barossan Shiraz is seriously great value for money and ideal for everyday drinking. A wonderful food wine, trying matching with a slow cooked Moroccan Lamb Tangine or a simple steak and vegetables.

