"Alluring exotic spice with vibrant flavours of red plum and fresh blackberry."

EXPERIENCE THE WINES THAT MADE THE BAROSSA GREAT
Throughout the spring and summer growing period, the Barossa Valley experienced average seasonal rainfall, mild daytime temperatures and cool evenings. These favourable weather conditions allowed for excellent budburst, flowering and fruit set. Lush, healthy vine canopies enabled extended ripening, producing small berries and bunch sizes with intense and vibrant fruit flavours. Harvested in ideal conditions, the fruit showed exceptional varietal intensity, tannin profile and brilliant colour.

**WINEMAKING**

“One of the Barossa Valley’s greatest vintages of the past two decades.”

Vineyard blocks were harvested and vinified separately. Fruit was destemmed and transferred into fermentation tanks for pre-fermentation maceration, then fermented at controlled temperatures for up to seven days to retain the elegant and vibrant varietal characters and create soft tannin structure. Upon completion of fermentation, the wine was racked and underwent malolactic fermentation. It was then aged for 12 months in French oak barrels to impart a softness and texture, and enhance bouquet, varietal character, elegance and structure.

**REGION**

Barossa Valley

**OAK**

French, tight grain, medium toast

**ALC**

14.6%

**RESIDUAL SUGAR**

0.3 g/L

**TITRATABLE ACIDITY**

6.9 g/L

**PH**

3.5

**VINE CLONES**

1654, 1125, BVR C12, 2626, Heritage clones

**HARVEST DATE**

21/02/2012 – 28/03/2012