

— Barossa Valley —

“Rich dark plum, enticing notes of vanilla and cedar spice on a silky texture.”

Our philosophy is to capture the distinctive elegance, finesse and vibrant fruit flavours of the Barossa Valley, one of the world’s most celebrated wine regions.

Along the foothills of the Barossa Valley, a tapestry of ancient red friable clay soils combines with a warm and dry climate to create a unique environment for vines to develop fruit that has a vibrancy and depth of flavour like nowhere else on earth.

From the very beginning, our viticultural practices nurture the sustainable health of the vine that moderates vine vigour and yield, and produces small berries of intense flavour and distinctive varietal character.

It starts with picking the grapes at ripeness levels that give the wines a freshness of fruit and natural balance of flavour. Modern winemaking techniques allow us to carefully control fermentation and draw out the delicate aromatics from the fruit whilst retaining its varietal character and elegance. French oak adds a seamless seductive texture and entices further flavour development from the fruit.

Uniquely expressive in character with depth of flavour, elegance and finesse, these contemporary wines are made to enjoy upon release, yet they will reward further cellaring.

Welcome to the Barossa Valley.



Experience the wines that made the Barossa great.

Barossa Valley

BAROSSA VALLEY GROWING SEASON

The growing season commenced earlier than average, following a winter of lower than average rainfall. Soils were moderately dry at budburst and temperatures through spring and early summer (September – December) were slightly warmer than average. These conditions combined to promote a stable and balanced start to the growing season. The warm, dry and calm weather provided good conditions for flowering and fruit set.

January and February conditions eased, with average summer temperatures. The conditions remained dry with only occasional summer rain events and few high heat days. Balanced vine canopies were supported by technically managed irrigation and a few well-timed summer rain events. Across our vineyards this meant ripening progressed in a very even and consistent fashion, delivering fruit of great freshness, concentration of flavour, vibrant colour and ripe tannins.

WINEMAKING

“Our philosophy is to capture the distinctive elegance, finesse and vibrant fruit flavours of the Barossa Valley.”

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%
RESIDUAL SUGAR	1 g/L
TITRATABLE ACIDITY	6 g/L
PH	3.6
VINE CLONES	1654, 1125, BVR C12, 2626, Heritage clones
HARVEST DATE	13 February – 22 March 2016



BAROSSA VALLEY

This small wine region nestled on the southern edge of the Australian continent has become one of the world's greatest and most exciting red wine regions of the modern era.

