

2008 Landhaus Reserve Shiraz

Philosophy

The Landhaus winemaking philosophy is to deliver wines that express purity of flavour, show balance and structure whilst being rich, powerful and complex. From fastidious vineyard work to high quality winemaking techniques, the wines are handcrafted to ensure the individual nuances of the vineyard and variety is maintained.

Vineyard

The Reserve Shiraz is sourced from old low yielding vineyards in Ebenzer and Bethany, where the soil is a red/brown earth over a dark red clays with a separating layer of chalky limestone and black Biscay clay. The soil type allows the development of rich fruit flavours and ripe tannins. The Yield for 2006 was between 1 to 1.5 tons to the acre.

Vintage - 2008

The 2008 season was a season of contrasts with significant impact from climatic factors. Barossa experienced generally good seasonal conditions, but some parts were challenged by a freak heatwave event lasting two weeks towards the end of the ripening season. The season was divided into two parts: 'before' the heatwave conditions which were conducive to very high quality, and 'after' conditions which presented some logistical challenges. The heatwave's impact accelerated ripening and quickly raised the baumé levels of later-ripening varieties. Overall at Landhaus we think it is an "outstanding" vintage, as we got most of the fruit off before the heatwave had any impact.

Winemaking

Fermented in 1 and 2 tonne open fermenters, the Shiraz is fermented on skins for 7 to 8 days at a cool temperature to enhance the pure berry fruit and is hand plunged 3 times daily. It completed primary and MLF in oak and then matured for 18 months in oak, matured on lees to maintain fruit profile and animation, minimal SO₂. Topped up every 3 weeks.

Oak Treatment

The 2008 Reserve Shiraz spent 18 months in:

- 60% New French Oak
- 40% 2-4 Yr Old French Oak

Tasting Note

This densely-coloured wine is showing deep and complex aromas of dark chocolate, earth and perfumed blackberries. The powerful palate is full of luscious red and black fruits, chocolate, liquorice and earth characteristics. The texture is silky and mouth-filling with lively acid and fine tannins providing great balance and structure. Will age reliably under stelv in for 10-15 years.

