



# LANDHAUS

BAROSSA VALLEY



5 STAR WINERY

## 2006 RARE SHIRAZ

### VINEYARDS

The Rare Shiraz is sourced from old low yielding vineyards in Greenock where the soil is a red/brown earth over a dark red clays with a separating layer of chalky limestone. The soil type allows the development of rich fruit flavours and ripe tannins. The yield for 2006 was between 1 tone to the acre. There was one barrel made of this utterly delicious wine.

### WINEMAKING

Fermented in 1 and 2 tonne open fermenters, the Shiraz was fermented on skins for 14 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 36 months in oak, matured on lees to maintain fruit profile and animation, minimal SO<sub>2</sub>. Topped up every 3 weeks.

### OAK TREATMENT

The 2006 Rare Shiraz spent 36 months in: 100% new French Puncheon.

### TASTING NOTES

The 2006 Rare Shiraz is a statuesque, powerful and deeply flavoured wine. This wine has a lushness and voluptuousness we have never experienced before at Landhaus. The wine has plush dense fruit backed by magnificent mouthfeel and weight, matured in 100% new French Puncheon. The 2006 Rare Shiraz is a concentrated, velvety, smile-inducing, "wow" wine.

