



LANDHAUS

BAROSSA VALLEY



5 STAR WINERY

2008 RARE SHIRAZ

VINEYARDS

The Rare Shiraz is sourced from old low yielding vineyards in Ebenezer 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 2008 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 SO2. Topped up every 3 weeks.

OAK TREATMENT

The 2008 Rare Shiraz spent 36 months in: 100% new French Puncheon.

TASTING NOTES

The 2008 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 2008 Rare Shiraz is a concentrated, velvety, smile-inducing, "wow" wine.

