



LANDHAUS

BAROSSA VALLEY



5 STAR WINERY

2010 THE SINNER GRENACHE MOURVÉDRE SHIRAZ

VINEYARDS

The grapes come from two regions within the Barossa Valley, they are Ebenezer and Bethany. The low yielding vineyards are between 60 to 110 years old. The soils are mainly red/brown earth over dark red with a separating layer of chalky limestone. The yields for the 2010 were between 1.5 tons to 2 tonne to the acre.

WINEMAKING

The fruit for the Grenache, Mourvèdre and Shiraz is fermented separately on skins for 7 to 10 days at a cool temperature to enhance the pure berry fruit. The wine is then blended in tank and gently persuaded through natural malolactic fermentation and bottled unfinned and unfiltered.

OAK TREATMENT

The 2010 Sinner is oak free.

TASTING NOTES

A blend of 60% Grenache, 30% Mourvèdre and 10% Shiraz that is unoaked, uber-juicy and lipsmackingly good. It's all about fruit here and there's a core of rich red fruits wrapped in pepper and sweet spice. The texture is silky and mouth-filling with lively acid and fine tannins providing great balance and structure.

