



LANDHAUS

Driven by Desire

Wisdom + Intellect + Nature + Emotion

THE SINNER GRENACHE SHIRAZ MOURVÉDRE

VINEYARDS

The grapes come from five regions within the Barossa Valley, they are Ebenezer, Kalimna, Koonunga Hill, Moppa and Bethany. The low yielding vineyards are between 65 to 110 years old. The soils are mainly red/brown earth over dark red with a separating layer of chalky limestone. The yields 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 unfiltered and unfiltered.

OAK TREATMENT

The Sinner is Oak free.

TASTING NOTES

A blend of 60% Grenache, 22% Shiraz and 18% Mourvèdre that is unoaked, uber-juicy and lip smackingly 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. 14.0% Alc/Vol.

