

2008 Landhaus Mourvedre Grenache 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 Mourvedre (45%) Grenache (37%) and Shiraz (18%) is sourced from old low yielding vineyards in Ebenezer and Bethany. The Yield for 2008 was between 1 to 2 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 Mourvedre, Grenache and Shiraz are fermented separately on skins for 2 weeks 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 16 months in oak, matured on lees to maintain fruit profile and animation, minimal SO₂. Topped up every 3 weeks.

Oak Treatment

The 2008 Mourvedre Grenache Shiraz spent 16 months in:

20% New French Oak

80% 2-4 Yr Old French Oak

Tasting Note

This blend has plenty of fragrance backed by blackberry and plum fruits. The palate is deep and concentrated with precise ripeness and curvaceous tannins honed in barrel. This has an effortless sense of balance, with the Mourvedre fusing Grenache and Shiraz together. Will age reliably under stelv in for 7-10 years.

