

2009 LANDHAUS 'THE SIREN' ROSÉ

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 grapes come from two regions within the Barossa Valley, they are Ebenezer and Bethany. The low yielding vineyards are between 60 to 77 years old. The soils are mainly red/brown earth over dark red with a separating layer of chalky limestone. The Yields for the 2009 were between 1.5 tonnes to 2 tonnes to the acre.

VINTAGE – 2009

The lead-up to the 2009 Growing season included one of the driest Autumns on record. Late season opening rains were experienced in October and November with the cool, mild conditions extending until January. A series of heat waves were experienced in late January and early February which meant slow ripening and vegetative growth. Despite the daytime heat, evening temperatures were mild to cool and rainfall was average. Mild climatic conditions continued through February and March and the slightly above average rainfall kept the vines fresh and the fruit ripened slowly and evenly.

WINEMAKING

Fruit is gently pressed, settled overnight and racked to 5 and 6 year old casks. We include the pressings fraction for flavour as well as to lower the acidity in the juice. The juice is allowed to ferment with indigenous yeast. Fermentation and lees aging in older barrels further adds texture and depth of flavour to the wine. Once fermentation is complete, the wines are topped and stirred fortnightly for three months before gravity racking, settling and bottling. This is the first release of our Mediterranean style Rosé.

OAK TREATMENT

The 2009 Rose spends three months in 5 and 6 year old French barrels.

TASTING NOTE

A blend of 55% Shiraz and 45% Grenache. A complex and refined Mediterranean style with subtle, discreet aromatics. Musk, raspberry, pink rose petals, just ripened strawberries, quince, and a hint of spice with a slight savoury undertone. The palate is bone dry with flavours ranging through cherry, red currents, savouriness and a refreshing dryness from acidity and fine tannins.

