



LANDHAUS

BAROSSA VALLEY



5 STAR WINERY

2010 CLASSICS MOURVÉDRE GRENACHE SHIRAZ

VINEYARDS

The Mourvèdre (43%) Grenache (39%) and Shiraz (18%) is sourced from old low yielding vineyards in Ebenezer, Kalimna, Moppa and Bethany. The vineyards range from 70-100 years of age. The yield for 2010 was between 1 to 2 tons to the acre.

WINEMAKING

Fermented in 1 and 2 tonne open fermenters, the Mourvèdre, 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 2010 Mourvèdre Grenache Shiraz spent 16 months in:

20% New French Oak

80% 2-4 Yr Old French Oak.

TASTING NOTES

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 Mourvèdre fusing Grenache and Shiraz together. Will age reliably under stelvin for 7-10 years.

