



# LANDHAUS

BAROSSA VALLEY



5 STAR WINERY

## 2010 CLASSICS SHIRAZ

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### VINEYARDS

The Reserve Shiraz is sourced from old low yielding vineyards in Greenock, Kalimna, Ebenezer, Koonunga Hill, Moppa and Bethany, where the soil is a red/brown earth over a dark red clays with a separating layer of chalky limestone. The soil type allows the development of rich fruit flavours and ripe tannins. The yield for 2010 was between 1 to 1.25 tons to the acre.

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### WINEMAKING

Fermented in 1 and 2 tonne open fermenters, the Shiraz was fermented on skins for 14 days 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 18 months in oak, matured on lees to maintain fruit profile and animation, minimal SO2. Topped up every 3 weeks.

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### OAK TREATMENT

The 2010 Shiraz spent 18 months in: 100% New French Oak.

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### TASTING NOTES

This densely coloured wine is showing deep and complex aromas of dark chocolate, earth and perfumed blackberries. The palate is full of luscious red and black fruits, chocolate, liquorice and earth characteristics. The texture is silky and mouth-filling with lively acid and fine tannins providing great balance and structure. The resulting wine is a pure and pristine expression of Barossa fruit.

