



LANDHAUS

BAROSSA VALLEY



5 STAR WINERY

2010 THE SAINT SHIRAZ

VINEYARDS

The grapes come from two regions within the Barossa Valley, they are Ebenezer and Bethany. The low yielding vineyards are between 50 to 75 years old. The soils are mainly red/brown earth over dark red with a separating layer of chalky limestone. The yields for the 2010 were between 1.5 tons to 2 tonne to the acre.

WINEMAKING

The Shiraz fruit is fermented on skins for 7 to 8 days at a cool temperature to enhance the pure berry fruit. The wine is then pressed and undergoes partial barrel fermentation. A natural malolactic fermentation is completed before the wine is racked. The wine is unfinned and unfiltered.

OAK TREATMENT

The 2010 Saint spent 16 months in: 100% 2-4 Yr Old French Oak.

TASTING NOTES

A huge mouthful of chocolate, black cherry, plum and exotic spice flavours pulling themselves together into a supple wine that actually strives for elegance, it's all in the balance, which lets the rich flavours ride on a sleek track and linger beautifully. The texture is silky and mouth-filling with lively acid and fine tannins providing great balance and structure.

