



LANDHAUS

BAROSSA VALLEY



5 STAR WINERY

2012 CLASSIC SHIRAZ

VINEYARDS

The Classics Shiraz is sourced from old low yielding vineyards in Greenock, Kalimna, Ebenezer 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 2012 was between 1 to 1.25 tons to the acre.

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.

OAK TREATMENT

The 2012 Shiraz spent 18 months in: One hundred percent New French Oak.

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.

