



# LANDHAUS

*Driven by Desire*

Wisdom + Intellect + Nature + Emotion

## THE SAINT SHIRAZ

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### VINEYARDS

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The grapes come from five regions within the Barossa Valley, they are Ebenezer, Greenock, Stockwell, Kalimna and Bethany. The low yielding vineyards are between 65 to 75 years old. The soils are mainly red/brown earth over dark red with a separating layer of chalky limestone. The yields were between 0.75 tons and 1.5 tonne to the acre.

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### WINEMAKING

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The Shiraz fruit is fermented on skins for 9 to 10 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.

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### OAK TREATMENT

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The Saint spent 15 months in: 100% 2-4 year old French Oak.

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### TASTING NOTES

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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. 14.0% Alc/Vol.

