



FIRST DROP

- W I N E S -

'FAT OF THE LAND' EBENEZER

2018 BAROSSA VALLEY SHIRAZ

A SOFT TEXTURED EXPRESSION OF SHIRAZ .

The Barossa is an amazing place with a diverse history from which a great community has grown living off the Fat of the Land. Famed for its Shiraz vineyards, some dating back to the 19th century, the wines from this small, but proud region are as unique and divergent as its history and community. One can make such varied expressions of Shiraz, due to the different meso-climates of each subregion, the elevation range, and the myriad of soil types that are to be found throughout the Barossa. The Fat of the Land series seeks to showcase the sub regions of the Barossa, and the contrasting styles of Shiraz that can be made here

COLOUR

Dark plum

BOUQUET

Lifted black fruit aromas with a hint of cola and spice

PALATE

Plush, textured and brimming with luscious black fruits and chocolate with hints of Indian spice. Rich and voluptuous.

CELLARING

A wine for hedonists, so enjoy it now, or in 10 to 15 years time if you have a puritanical streak.

VINTAGE

The growing season started with winter rainfall around 10% higher than average. A dry spring combined with a warmer than average October and November meant the vine canopies grew quickly, and led to a good flowering and set. January and February were warm and dry, with a series of heat events slowing down the pace of ripening. Similar to 2017, March signalled the start of an Indian summer that lasted through into April. These perfect ripening conditions allowed us to pick all our vineyards at the optimum point, and the resulting wines look the business. 2018 may rank with the best of the decade - 2010, 2012, 2015, 2016.

VINEYARDS

A single vineyard in Ebenezer in the north of the Barossa - 296m above sea level on deep red clay

VINIFICATION

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 10 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed, and transferred to 100% New French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 20 months.

