



# FIRST DROP

- WINES -

## 2% 'DOS POR CIENTO'

2021 BAROSSA VALLEY SHIRAZ MOSCATEL

98% SHIRAZ WITH 2% OF MOSCATEL! A SPASH OF FUNK THAT SUPPORTS THE BASE LINE FRUIT, AND PUTS THE 'PH' IN FAT.

Dense dark berry fruits, with hints of tobacco and cocoa are further enhanced by the judicious use of oak. This wine has been matured in 50 % new French oak hogsheads and the balance in 3 and 4 year old French oak puncheons for 20 months sur lie, resulting in a sexy, textured palate.

### COLOUR

Dark plum

### BOUQUET

Lifted black fruit aromas with a hints of earth and spice

### PALATE

Rich, vibrant blackcurrant and chocolate flavours with a hint of capsicum are balanced with a core of dense, firm tannins.

### CELLARING

Drink up, but also an 8-20 year proposition

### VINTAGE

Good rains in late winter set vineyards up for strong spring growth, and an uninterrupted flowering resulted in balanced yields. Short bursts of heat in January and February were followed by average to below average daytime temperatures and cool nights in March and April. As a result, reds showing promising depth and structure. Barossa Shiraz & Grenache is a particular highlight, but all varieties fared well.

### VINEYARDS

Ebenezer in the north of the Barossa - 296m above sea level on deep red clay - 36% of blend.

Moculta in Eden Valley - 397m above sea level on clay over ironstone - 24% of blend.

Seppeltsfield in the west of the Barossa - 285m above sea level on clay over limestone - 20% of blend.

Greenock in the north west of the Barossa - 330m above sea level on clay with ironstone - 18% of blend.

Wilton in Eden Valley - 482m above sea level on clay over ironstone and quartz - 2% of blend.

### VINIFICATION

The fruit is crushed/destemmed and fermented at temperatures ranging from 20-22°C for 14 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 French oak to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 20 months.

