



*This time-honoured blend is our offering to Zephyrus, Greek God of the West Wind, who is often depicted as a horse due to the speed attributed to this majestic animal. The vineyards of the Greater Barossa are regularly buffeted by cooling Westerly winds creating an ideal temperature range in which to slowly ripen.*

## **2016 ZEPHYRUS Barossa Shiraz**

### **Wine Description**

Deep crimson in colour with a lifted bouquet of spicy wild berry fruits and dried Spring herbs. The palate is richly concentrated with a focused red fruit core surrounded by delicious, supple layered tannins.

### **Winemaking**

This wine is a blend of 19 unique individual Shiraz parcels, made from fruit grown from throughout the Barossa Region. The blend of cooler climate Eden Valley Shiraz (48%) and warmer climate Barossa Valley Shiraz (52%) combine beautifully to enhance the palate structure and aromatics.

An array of fermentation techniques were utilised, all involving extended skin contact and gentle hand-plunging. Each of the fermentations retained varying levels of whole-bunch fruit clusters from 5 to 50%, then after 20-25 days on skins each ferment was pressed into a mix of new (35%) and seasoned French oak hogsheads. After a maturation of 15 months the wine was blended, naturally clarified and bottled without finings or filtration.

### **Vineyard | Region**

Shiraz 20 year-old vines | Seppeltsfield sub-region, Barossa Valley  
Shiraz 60+ year-old vines | Ebenezer sub-region, Barossa Valley  
Shiraz 58 year-old vines | Light Pass sub-region, Barossa Valley  
Shiraz 20+ year-old vines | Moppa sub-region, Barossa Valley  
Shiraz 21 year-old vines | Moculta sub-region, Eden Valley  
Shiraz 50+ year-old vines | Flaxman Valley sub-region, Eden Valley  
Shiraz 60+ year-old vines | Angaston sub-region, Eden Valley  
Shiraz 20 year-old vines | Keyneton sub-region, Eden Valley

### **Harvest Dates**

Range between 18<sup>th</sup> February – 4<sup>th</sup> April 2016

### **Yield**

Shiraz 1.2 - 2.25 t/acre

### **Wine Details**

Alcohol: 14.5%

pH: 3.62

Total Acidity: 5.9 g/l

Residual Sugar: NIL

Production: 1500 doz

### **Cellaring Potential**

Optimum year 2026