



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 Barossa are regularly buffeted by cooling Westerly winds creating an ideal temperature range in which to slowly ripen.

2014 ZEPHYRUS Barossa Shiraz

Wine Description

Deep in colour with a rich and lifted bouquet of wild berry fruits complimented with dried herb nuances. On the palate layers of ripe red fruits and wild berry characters marry seamlessly with subtle dried herb and spicy notes. Silky tannins persist the length of the palate.

Winemaking

This wine is a blend of individual Shiraz parcels made from unique sites throughout the Barossa. The blend of cooler climate Eden Valley Shiraz (39%) and warmer climate Barossa Valley Shiraz (61%), combine beautifully to enhance the palate structure and aromatics.

A variety of fermentation techniques were utilised all involving extended skin contact and daily plunging, which gently extracted tannin and built structure. To add complexity some batch components utilised indigenous yeast while others involved varying levels of whole-bunch fermentation. The ferments were pressed to a mix of new and seasoned oak hogsheads, predominantly French, for uninhibited maturation. After a maturation of 18 months the wine was blended, naturally clarified and bottled without finings.

Vineyard | Region

Shiraz 18 year-old vines | Seppeltsfield sub-region, Barossa Valley
Shiraz 60+ year-old vines | Ebenezer sub-region, Barossa Valley
Shiraz 57 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 27th February – 9th April 2014

Yield

Shiraz 1.2 - 2.25 t/acre

Wine Details

Alcohol: 14.5%	Shiraz 100%
pH: 3.76	Residual Sugar: NIL
Total Acidity: 6.0 g/l	Production: 1000 doz

Cellaring Potential

Optimum year 2023