



*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. Situated on a plateau on the North-Western edge of the Barossa Valley, the vineyard from where the Shiraz grapes are grown is regularly buffeted by cooling Westerly winds.*

## **2005 ZEPHYRUS Barossa Valley Shiraz Viognier**

### **Wine Description**

Deep purple in colour, this alluringly aromatic wine displays black pepper and chocolate notes around an intriguing floral lift. A rich opulent wine with soft silky tannins that skirt a muscular fruit core.

### **Winemaking**

Both Shiraz and Viognier grapes were hand harvested, destemmed and crushed together. Co-fermenting Viognier with Shiraz helps to stabilise red wine colour and attributes a perfumed aromatic lift to the wine. The fermentation was hand plunged daily, gently extracting tannin and building wine structure. The temperatures peaked at 33°C before being cooled back to 28°C for the remainder of the fermentation. The fermentation was pressed to a mix of new and seasoned oak hogsheads for maturation. Matured in barrel for 18 months, then naturally clarified, lightly fined and bottled with minimal filtration.

### **Vineyard | Region**

Shiraz | Seppeltsfield sub-region, Barossa Valley  
Viognier | Light Pass sub-region, Barossa Valley

### **Harvest Date**

Shiraz 14th March 2005, Viognier 14th March 2005

### **Yield**

Shiraz 2.3 t/acre (5.7t/ha), Viognier 2.2 t/acre (5.4t/ha)

### **Wine Details**

Alcohol: 15.0%	Shiraz 95%, Viognier 5%
pH: 3.66	Residual Sugar: NIL
Total Acidity: 6.61 g/l	Production: 200 doz

### **Cellaring Potential**

Optimum year 2013

**92 points** – Wine Spectator 15<sup>th</sup> October, 2008

**Trophy & Top Gold** – 2007 Barossa Wine Show Class 15, Dry Red all other blends & single varieties

**Gold Medal** – 2007 Rutherglen Wine Show Class 233, Dry Red, Shiraz, 2005 Vintage.