



*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.*

## **2007 ZEPHYRUS Barossa Valley Shiraz Viognier**

### **Wine Description**

Dark purple in colour this aromatic wine displays hints of white pepper and wild berry notes. The well structured, and layered palate, has a fleshy fruit core with great length of flavour.

### **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 22<sup>nd</sup> February 2007, Viognier 22<sup>nd</sup> February 2007

### **Yield**

Shiraz 1.4 t/acre (3.5t/ha), Viognier 1.8 t/acre (4.4t/ha)

### **Wine Details**

Alcohol: 14.5%	Shiraz 95%, Viognier 5%
pH: 3.60	Residual Sugar: NIL
Total Acidity: 6.40 g/l	Production: 220 doz

### **Cellaring Potential**

Optimum year 2015

**91pts** – Wine Spectator - 31 July 2010

**92pts** – James Halliday's Wine Companion 2010-2011