



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.

2008 ZEPHYRUS Barossa Valley Shiraz

Wine Description

Deep in colour with a rich, perfumed bouquet of spicy, dark fruits and intriguing floral nuances. 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 17th February 2008, Viognier 17th February 2008

Yield

Shiraz 1.8 t/acre (4.4t/ha), Viognier 2.0 t/acre (4.9t/ha)

Wine Details

Alcohol: 14.5%	Shiraz 98%, Viognier 2%
pH: 3.69	Residual Sugar: NIL
Total Acidity: 6.4 g/l	Production: 250 doz

Cellaring Potential

Optimum year 2016

91pts – The Wine Spectator 31 July 2010

92pts – James Halliday's Australian Wine Companion 2012