



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.

2010 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

This wine combines a blend of individual Shiraz parcels from unique sites throughout the Barossa but principally from the North-western edge of the Barossa Valley in the vicinity of Seppeltsfield. One Seppeltsfield parcel includes both Shiraz and Viognier grapes which 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.

A variety of fermentation techniques were utilised but all involved extended skin contact and daily plunging to gently extract the tannin required for building wine structure. 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

Shiraz | Moculta sub-region, Eden Valley

Shiraz | Moppa sub-region, Barossa Valley

Viognier | Angaston sub-region, Barossa Valley

Harvest Date

Shiraz 5th, 12th & 19th March 2010, Viognier 5th March 2010

Yield

Shiraz 1.75 - 2.0 t/acre, Viognier 2.0 t/acre

Wine Details

Alcohol: 14.5%

pH: 3.62

Total Acidity: 6.3 g/l

Shiraz 98%, Viognier 2%

Residual Sugar: NIL

Production: 280 doz

Cellaring Potential

Optimum year 2018