



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.

2011 ZEPHYRUS Barossa Shiraz

Wine Description

Deep in colour with a rich and lifted bouquet of spicy dark berry fruits. The well structured and balanced palate has a persistent 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 | Light Pass sub-region, Barossa Valley

Viognier | Angaston sub-region, Barossa Valley

Harvest Date

Shiraz 21st April, 30th March, 1st April, Viognier 21st April 2011

Yield

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

Wine Details

Alcohol: 14.5%

pH: 3.60

Total Acidity: 6.5 g/l

Shiraz 98%, Viognier 2%

Residual Sugar: NIL

Production: 480 doz

Cellaring Potential

Optimum year 2018

93pts – James Halliday Australian Wine Companion 2014