



*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. The vineyards of the Barossa are regularly buffeted by cooling Westerly winds creating an ideal temperature range in which to slowly ripen Shiraz.*

## **2012 ZEPHYRUS Barossa Shiraz**

### **Wine Description**

Deep in colour with a rich and lifted bouquet of spicy dark berry fruits. Silky tannins and a fleshy berry fruit core, combined with herbal nuances, contribute to the complex and refined palate structure.

### **Winemaking**

This wine is a blend of individual Shiraz parcels from unique sites throughout the Barossa. The blend of cooler climate Eden Valley and warmer climate Barossa Valley Shiraz marry the lifted aromatic characters and finer tannins together with a powerful fleshy fruit core.

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 ferments were pressed to a mix of new and seasoned oak hogsheads, both French and American, 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 | Ebenezer sub-region, Barossa Valley

Shiraz | Moculta sub-region, Eden Valley

Shiraz | Flaxman Valley sub-region, Eden Valley

### **Harvest Dates**

27<sup>th</sup> Feb, 2<sup>nd</sup> March, 20<sup>th</sup> March & 3<sup>rd</sup> April 2012

### **Yield**

Shiraz 1.5 - 2.2 t/acre

### **Wine Details**

Alcohol: 14.5%

pH: 3.68

Total Acidity: 6.5 g/l

Shiraz 100%

Residual Sugar: NIL

Production: 565 doz

### **Cellaring Potential**

Optimum year 2020