



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.

2013 ZEPHYRUS Barossa Shiraz

Wine Description

Deep in colour with a rich and lifted bouquet of wild berry fruits. On the palate a combination of ripe red fruits and wild berry characters are complimented with subtle dried herb and spicy notes. Silky tannins persistent across the length of the palate.

Winemaking

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

15th February, 20th February, 6th March & 6th April 2013

Yield

Shiraz 1.25 - 2.0 t/acre

Wine Details

Alcohol: 14.5%

pH: 3.7

Total Acidity: 6.2 g/l

Shiraz 100%

Residual Sugar: NIL

Production: 700 doz

Cellaring Potential

Optimum year 2022