

## THE FRUIT

The 2010 vintage was ideal in the Barossa Valley as an even ripening period allowed the fruit to develop distinct varietal characters and concentration of flavour while maintaining a refined structure.

## THE WINEMAKING

The fruit was crushed and de-stemmed, then fermented in stainless steel tanks for seven days. Temperatures peaked at 26° C early in the fermentation, then brought down to 22° C, and pumped over three times a day. Free run and pressings were combined for added colour and structure, the wine was then matured in a combination of American and French oak for 12 months.

## *(2010 Barossa SHIRAZ)*

*The 2010 Barossa Shiraz is intense red with bright purple hues. The nose reveals a highly aromatic bouquet of red cherries, lifted florals and subtle vanilla, while the palate displays ripe red fruits such as raspberries and strawberries. Fine tannins and acidity complement the ripe fruits and provide a fresh finish to the wine.*

*Match with aromatic foods such as Moroccan Lamb Tagine or authentic Shish Kebabs.*

