

## THE FRUIT

The fruit is grown in the Miamba vineyard at the southern end of the Barossa, near the town of Lyndoch. The Miamba Vineyard has a long viticultural history, but when Grant bought it in 1983 it was completely bare. Careful planting and sustainable practices have returned this block to its former glory. The 2009 vintage began earlier than expected with below average rainfall over the growing season resulting in lower than average yields. Nevertheless, the vines from the Miamba vineyard continues to produce fruit with exceptional varietal character, intense concentration and flavour.

## THE WINEMAKING

After crushing and de-stemming, the fruit was fermented in 4, 7 and 11 tonne fermenters and pumped over 3 times daily for 8 days to extract colour and flavour as well as helping control the temperature of the ferment. Several batches of fruit were pressed directly into new American oak hogsheads and allowed to complete both fermentation and secondary malolactic fermentation. These components then remained in oak for several months before being blended with the un-oaked components. The entire blend was then transferred back into oak where it was left to mature for a further 18 months before bottling.

## 2009 Miamba Shiraz

*The 2009 Miamba Shiraz is vivid purple in colour. The wine displays vibrant aromas of red fruits, blueberries and sweet spices such as nutmeg and cinnamon. The palate is equally as complex with interwoven flavours of blackberries, strawberries, musk, sweet spices and white pepper, supported by a fine tannin structure, which creates a silky-smooth mouth feel. The exceptional balance of this vintage means that it can be enjoyed now or can be confidently cellared for up to 8 years.*

