

The Eleventh Hour

Vintage: 2016

Grape Variety: Shiraz

Region: Barossa Valley

Sub Regions: Greenock; Stonewell

Fermentation: Open top stainless steel fermenters

Yeast type: No cultured yeast added

Time on skins: 10 – 14 days

Maceration: Daily pump overs early in ferment, followed by punching down as the ferment finished, ensure gentle and controlled extraction

Pressing: Basket Press

Maturation: Seasoned French Oak Hogsheads for 15 months

Bottling Date: August 2017

Tasting Notes: The 2016 shows hallmark fresh blue fruits and a rich round palate, supported by aromas of green and black pepper, aniseed and hints of roasted spices. The opulent palate is full of blueberries, dark chocolate with typical Barossa plummy fruit sweetness. Fresh acidity ensures the wine looks bright and fresh if drinking now, without sacrificing the structural components required to reward drinkers for many years to come.

