

# Barossa Babe

## 2012 SHIRAZ Tasting Notes



### Grapes

100% Shiraz

### District of Origin of Grapes

Barossa Valley, South Australia

### Vinification

Cold soaked for 3 days. Allowed to warm and ferment in static fermenters on skins for 10 – 14 days at 22°C. Gentle pressing off skins using airbag press. Malolactic fermentation and maturation in oak as below for 18 months. Bottled and matured under premium cork.

### Oak Maturation

Barrel matured for 24 months in 100% new French oak.

### Colour

Deep rosewood red with a vivid violet hue.

### Nose

A little shy and restrained but coerced by decanting rewards with enchanting aromas of brooding dark berries, plum, briar, spice and an elemental funkiness.

### Palate

A broodingly full, hedonistic palate, which drifts seamlessly throughout. Upfront boysenberry and Mariposa plum fruit, are followed by a throng of chocolate-coated dark cherry richness, which fills every curve of the palate. These primary characters consummately intertwine with classic Barossa floor earthiness, mocha, spice and a meaty barrel fermented complexity all adding an intriguing savoury appeal. The flavour and generosity is indulged by prevalent yet astute acidity leading to a climax of lingering lithe tannins and a pleasantly warming touch of white pepper.

### Food Match

Well suited to a premium cut of rare dry aged beef otherwise consider with hearty, rich fare such as braised oxtail or beef cheeks. Also perfect with a good vintage cheddar.

### Winemaker Marty O'Flaherty

### Winemakers Comments

After a short hiatus due to the wretched conditions of 2011, the Babe returns - looking more stunning than ever! 2012 was the consummate vintage with textbook growing conditions supported by average winter and spring rainfall, followed by an extremely mild summer. Such conditions along with drastically reduced crop yields provided a bounty of super concentrated fruit, which was cold soaked and allowed to ferment naturally. The result is dense in colour, a voluptuous, rich full palate loaded flavour and savoury appeal. Ubiquitous yet supple tannin from two years maturation in French oak has made for boundless maturation potential. The stars have aligned, she's an Über Babe!

|          |              |
|----------|--------------|
| ALCOHOL: | 15.5%        |
| pH:      | 3.46         |
| ACID:    | 7.44g/L      |
| SUGAR:   | Dry          |
| CLOSURE: | Premium Cork |