

ROCKBARE

Barossa Babe

2015
BAROSSA BABE SHIRAZ
BAROSSA VALLEY



Grapes

Shiraz

Origin of Grapes

Marananga, Barossa Valley

Vinification

Cold soaked for 3 days. Allowed to warm and start fermenting naturally before inoculating over the top halfway through ferment. Fermented in open fermenters on skins for 10 – 14 days at 18- 22 °C. Gentle pressing off skins using airbag press. Malolactic fermentation and maturation in oak for 18 months.

Colour

Inky black with a garnet hue.

Nose

Blackberries and plum skin aromas, typical of a Barossa Shiraz, with an unusual hint of blueberry in there too. Fragrantly supported by baking spices, black olive, dark chocolate and graphite.

Palate

A medium bodied wine, but still with distinctive power and concentration of refined primary fruits. Fantastic lively & textural tannins, supporting the fruit, right through to the finish.

Food Match

Well suited to a rare roasted saddle of venison, or try with a premium cut of rare dry aged beef. Also compliments a good vintage cheddar.

Oak Maturation

Barrel matured for 18 months in – 45% New French oak and American oak hogsheads.

Analysis

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|---------|-----------|
| Alcohol | 14.5% v/v |
| pH | 3.39 |
| Acid | 7.15 g/L |
| Sugar | Dry |