

RB 1

Single Vineyard Barossa Valley Shiraz

GRAPES

100% Shiraz

VINTAGE

2017

ORIGIN OF GRAPES

Marananga, Barossa Valley, South Australia.

VINIFICATION

The 2017 harvest was a little later than usual, with the two single Marananga vineyard blocks being hand harvested over the 9th & 10th of March. Fruit was cold soaked for 3 days and then allowed to warm naturally until the start of fermentation. Fermented in open fermenters on skins for 12 days at 20-25°C. Gentle pressing off skins using an airbag press, before malolactic fermentation and maturation in oak for 18 months. The oak consisted of 30% new oak including a large format Francois Freres French oak Foudre, and the balance matured in older French oak Foudres & Hogsheads.

COLOUR

Deep garnet with a youthful violet hue.

NOSE

Blackberries and plum skin aromas, fragrantly supported by baking spices, star anise, black olive, and dark chocolate.

PALATE

A medium bodied plush wine, but still fresh and distinctive with the power and concentration of refined primary fruits. A core of blackberry and plum, with 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.

ANALYSIS

Alcohol - 14.5% pH - 3.61 Acid - 6.7g/L Sugar - Dry

RB1 BAROSSA VALLEY SHIRAZ 2016