

Barossa Babe Tasting Notes

2008 Barossa Babe

Grapes

100% Shiraz

District of origin of grapes

100% Barossa Valley, South Australia

Winemakers comments

The 2008 vintage was an extremely warm one, with temperatures soaring over the final two weeks of harvest. Fortunately our mature vines were able to withstand the final burst of heat and delivered an exceptional if somewhat smaller yield. The result was very ripe black fruit which delivered a big and voluptuous style of Barossa Babe Shiraz. The concentrated berry fruit flavour evident post ferment have been allowed to integrate with new French oak for two years prior to packaging. A further two years in bottle prior to release has allowed the tannins to soften and integrate perfectly with the fruit and oak. This wine will continue to improve with age in the cellar. An absolute cracker babe...the affair continues!

Vinification

Warm fermentation 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. Bottled and matured under premium cork for two years prior to release.

Oak maturation

Barrel matured for 24 months in 100% New French oak,

Colour

Cherry Black with vivid purple hue

Nose

A lavish, heady aroma of ominous dark syrupy fruit, earth, leather, and spice augmented by an exquisitely fragrant floral note.

Palate

An opulent, full palate bursting with blood plums and bramble fruit, along with a throng of dark cherry all adding richness allowing the fleshy depth to fuse perfectly with secondary characters of archetypal Barossa floor earthiness, mocha, spice and a meaty barrel fermented note. The understated power and concentration combine in contradiction with soft, multilayered complexity from four years of maturation culminating in a pleasant finish of lingering svelte tannins and a familiar touch of pepper.

Analysis

Alcohol 15.5%

pH 3.40

Acid 7.07g/L

Sugar Dry

Food match

Perfectly suited to a premium cut of dry aged beef served rare of course or the best aged cheese you can find.

