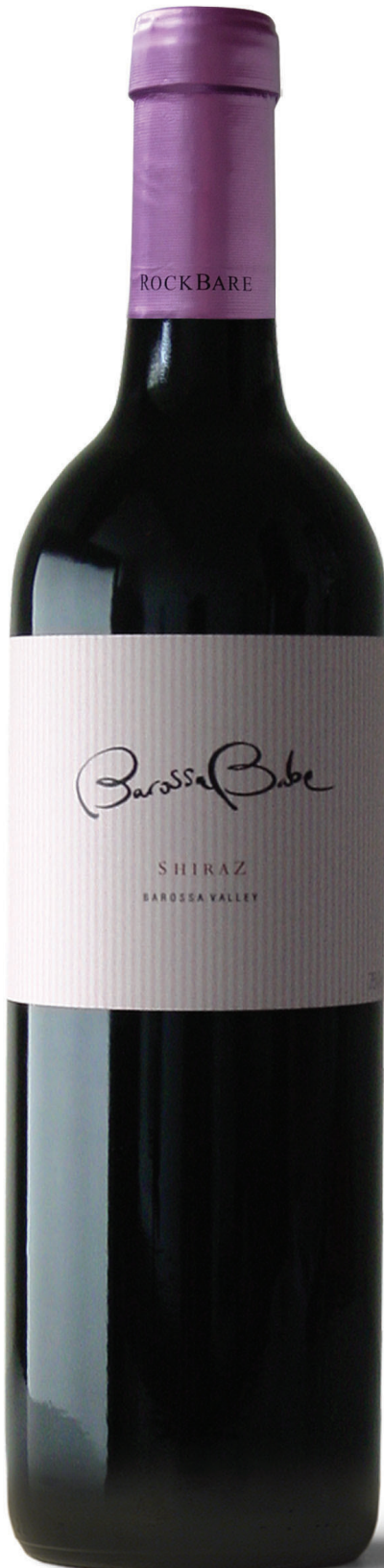


# Barossa Babe

## Tasting Notes

## 2010 SHIRAZ



**Grapes**  
100% Shiraz

**District of Origin of Grapes**  
Barossa Valley, South Australia

### Vinification

25% whole berry, wild fermentation in static fermenters at 22°C on skins for 28 days including extended maceration prior to gentle pressing off skins using airbag press. Malolactic fermentation and maturation in oak as below. Bottled and matured under premium cork for one year prior to release.

### Oak Maturation

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

### Colour

Deep purple with a vivid violet hue.

### Nose

Decanting rewards with brooding aromas of dark berry fruit, briar and fragrant spice with a hint of aniseed.

### Palate

A succulent full palate, laden with rich juicy blood plum and crushed mulberry fruit up front shadowed by a wave of velvety dark chocolate, coffee bean and clove spice. A further layer of savoury secondary notes flood and fill the palate in the form of quintessential Barossa earthiness and a meaty, smoky complexity from barrel fermentation. The underlying natural acidity harmoniously supports all these powerful elements toward a finish of lingering, fine velvety tannins.

### Food Match

Suits a hearty winter casserole, a premium cut of rare beef or otherwise serve with a good vintage cheddar.

### Winemakers Comments

2010 could well be regarded as one of the best vintages in recent times. Good rainfall at the end of autumn ensured the season got off to a good start, followed by solid rainfall for winter and spring. The early season weather was backed up by some perfectly mild ripening conditions coming out of spring through summer. Textbook conditions for a vintage that resulted in the delivery of typical Barossa Valley Shiraz. This Babe oozes deep, concentrated inky black colour, a rich ripe plum fruit palate, an abundance of secondary notes and savoury earthy appeal. The tannin is prevalent yet supple from two years maturation in new French Oak. Youthfully brash but with boundless potential to age gracefully...another desirable Babe to be cherished!

|          |              |            |                  |
|----------|--------------|------------|------------------|
| ALCOHOL: | 15.0%        | pH:        | 3.50             |
| ACID:    | 6.76g/L      | SUGAR:     | Dry              |
| CLOSURE: | Premium Cork | WINEMAKER: | Marty O'Flaherty |