

*“Alluring exotic  
spice with vibrant  
flavours of red  
plum and fresh  
blackberry.”*



EXPERIENCE THE  
WINES THAT MADE THE  
BAROSSA GREAT



BAROSSA VALLEY GROWING SEASON

*“One of the Barossa Valley’s greatest vintages of the past two decades.”*

Throughout the spring and summer growing period, the Barossa Valley experienced average seasonal rainfall, mild daytime temperatures and cool evenings. These favourable weather conditions allowed for excellent budburst, flowering and fruit set.

Lush, healthy vine canopies enabled extended ripening, producing small berries and bunch sizes with intense and vibrant fruit flavours. Harvested in ideal conditions, the fruit showed exceptional varietal intensity, tannin profile and brilliant colour.

WINEMAKING

*“Our philosophy is to capture the distinctive elegance, finesse and vibrant fruit flavours of the Barossa Valley.”*

Vineyard blocks were harvested and vinified separately. Fruit was destemmed and transferred into fermentation tanks for pre-fermentation maceration, then fermented at controlled temperatures for up to seven days to retain the elegant and vibrant varietal characters and create soft tannin structure.

Upon completion of fermentation, the wine was racked and underwent malolactic fermentation. It was then aged for 12 months in French oak barrels to impart a softness and texture, and enhance bouquet, varietal character, elegance and structure.

REGION	Barossa Valley
OAK	French, tight grain, medium toast
ALC	14%
RESIDUAL SUGAR	0.3 g/L
TITRATABLE ACIDITY	6.9 g/L
PH	3.5
VINE CLONES	1654,1125, BVR C12, 2626, Heritage clones
HARVEST DATE	21/02/2012 – 28/03/2012



BAROSSA VALLEY

*This small wine region nestled on the southern edge of the Australian continent has become one of the world’s greatest and most exciting red wine regions of the modern era.*

