

— Barossa Valley —

*“Exotic spices, juicy blackberry and red plum with gentle vanilla notes.”*

Our philosophy is to capture the distinctive elegance, finesse and vibrant fruit flavours of the Barossa Valley, one of the world’s most celebrated wine regions.

Along the foothills of the Barossa Valley, a tapestry of ancient red friable clay soils combines with a warm and dry climate to create a unique environment for vines to develop fruit that has a vibrancy and depth of flavour like nowhere else on earth.

From the very beginning, our viticultural practices nurture the sustainable health of the vine that moderates vine vigour and yield, and produces small berries of intense flavour and distinctive varietal character.

It starts with picking the grapes at ripeness levels that give the wines a freshness of fruit and natural balance of flavour. Modern winemaking techniques allow us to carefully control fermentation and draw out the delicate aromatics from the fruit whilst retaining its varietal character and elegance. French oak adds a seamless seductive texture and entices further flavour development from the fruit.

Uniquely expressive in character with depth of flavour, elegance and finesse, these contemporary wines are made to enjoy upon release, yet they will reward further cellaring.

*Welcome to the Barossa Valley.*



*Experience the wines that made the Barossa great.*

— Barossa Valley —

## BAROSSA VALLEY GROWING SEASON

Plentiful rainfall during winter and early spring prepared the soils well for the warm season ahead providing for lush and healthy canopies. Cool conditions over flowering moderated yields with late spring and summer bringing dry and warm conditions. Warm days contributed

to excellent ripening conditions for intense varietal character development. Harvest followed a cooler period producing small berried bunches rich in flavour, balanced with fresh acidity, excellent tannin structure and vibrant fruit flavours.

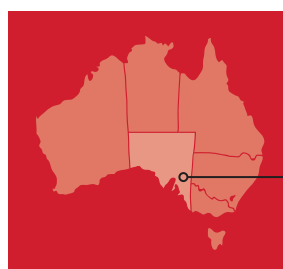
## WINEMAKING

*“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.

<b>REGION</b>	Barossa Valley
<b>OAK</b>	French, tight grain, medium toast
<b>ALC</b>	14%
<b>RESIDUAL SUGAR</b>	0.6 g/L
<b>TITRATABLE ACIDITY</b>	6.1 g/L
<b>PH</b>	3.5
<b>VINE CLONES</b>	1654, 1125, BVR C12, 2626, Heritage clones
<b>HARVEST DATE</b>	12/02/2014 – 01/04/2014



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.*

