

The Eleventh Hour

Vintage: 2016

Grape Variety: Shiraz

Region: Barossa Valley
Sub Regions: Greenock; Stonewell

Fermentation: Open top stainless steel fermenters

Yeast type: No cultured yeast added

Time on skins: 10 – 14 days

Winemaking: Shiraz for The Eleventh Hour is sourced from two vineyards located in the Greenock and Stonewell sub regions of the Barossa. The red clay belt of the Western Ridge running down to Greenock creates an ideal environment to grow shiraz, fruit from this region is juicy, spicy and concentrated. Stonewell's hard red-brown soils adds another layer of complexity to the fruit. Destemming without crushing, we ferment each parcel in separate batches in open fermenters before basket pressing. Aged in seasoned oak, the wine was moved to tank in individual components for several months before blending and bottling without fining or filtration.

Pressing: Basket Press

Maturation: Seasoned French Oak Hogsheads for 15 months

Bottling Date: August 2017

Tasting Notes: The 2016 shows hallmark fresh blue fruits and a rich round palate, supported by aromas of green and black pepper, aniseed and hints of roasted spices. The opulent palate is full of blueberries, dark chocolate with typical Barossa plummy fruit sweetness. Fresh acidity ensures the wine looks bright and fresh if drinking now, without sacrificing the structural components required to reward drinkers for many years to come.

