

LONG FLAT DESTINATIONS

Barossa Valley

2008

SHIRAZ

Australia built its international reputation on regional specialties such as Coonawarra Cabernet, Barossa Shiraz and Clare Riesling. Long Flat Destinations offers the opportunity to guide your palate through the best that Australia has to offer:

Viticulture

The Barossa Valley is one of Australia's oldest and most famous wine regions; best known for its fortified and full bodied Shiraz wines. The grapes for this wine were harvested from four different vineyards from the southern region of the Barossa Valley. Half of the fruit came from the red gravel soils near Rowland flat and the balance from 30 year old vines on dark clay soils in the Lyndoch area. Each vineyard and block contributed its own distinctive characters with the older vine fruit giving richness, structure and texture to the finished wine.

Winemaking

Individual Shiraz blocks were treated separately within the winery to maintain their individual vineyard characteristics. A combination of different treatments and fermenter types were used to add winemaking complexity to compliment the vineyard fruit characters. The wines remained as separate vineyard batches throughout maturation in American oak hogsheads until final blending prior to bottling.

This is a lovely rich wine with blackberry, earthy and coconut/ chocolate oak aromas and a rich, juicy palate with a smooth, lingering finish. A delight to drink now, or cellar for 5 to 10 years.

Suggested Food

Try this wine with grilled metwurst, parmesan mash and creamed spinach or pheasant with quince and balsamic glaze.

Technical Analysis

Alcohol: 15%

Total Acidity: 7.2 g/l

pH: 3.47

Residual Sugar: 2g/L

