



## 2008 GREENOCK SHIRAZ

Prior to the 2008 harvest I received a phone call from Brett Roenfeldt asking if we would be interested in squashing some of his wonderful old Greenock Shiraz. Our answer was of course yes!

The 2008 Vintage started with ideal conditions for ripening our beloved Shiraz grapes. Everything was on target for a wonderful Vintage following a handy wet spell in December. The vines were set up with good water availability for producing a flavour filled crop. The Roenfeldt Shiraz was harvested on two occasions (the 19th and 29th of February). The grapes were brought back to our winery shed for processing. Fermentation was carried out in small 2 tonne open fermenters and ferments ticked along happily for 8 days Each batch of wine was then pressed off and transferred to a range of new and older French and American 300 litre hogsheads, supplied by 9 different coopers. Harvesting on two occasions allows us to pick across the flavour spectrum of the Shiraz and using a wide range of different oak hogsheads gives us a better opportunity to put together a more complex blend than if we were to use oak from only one supplier.

After 20 months we blended the wines from these barrels to make a wine of complexity that shows the full potential of the Greenock Shiraz fruit. We trust you'll enjoy it!

### More Information

Winemaker: Wayne Dutschke

Vineyard: Brett Roenfeldt's Poplar Holme Vineyard

Region: Greenock, Barossa Valley, South Australia

Harvest Date: 19th and 29th February 2008

Alcohol: 15.5%

Oak Maturaton: 20 months in New and Older French and American Hogsheads

Cellaring potential: Drink now or further cellar for 5-10 years for a more complex wine

### Scores

**94pts** - James Halliday Wine Companion 2012