



FIRST DROP

- WINES -

2% 'DOS POR CIENTO'

2020 BAROSSA VALLEY SHIRAZ MOSCATEL

98% SHIRAZ WITH 2% OF MOSCATEL! A SPASH OF FUNK THAT SUPPORTS THE BASE LINE FRUIT, AND PUTS THE 'PH' IN FAT.

Dense dark berry fruits, with hints of tobacco and cocoa are further enhanced by the judicious use of oak. This wine has been matured in 50 % new French oak hogsheads and the balance in 3 and 4 year old French oak puncheons for 20 months sur lie, resulting in a sexy, textured palate.

COLOUR

Dark plum

BOUQUET

Lifted black fruit aromas with a hints of earth and spice

PALATE

Rich, vibrant blackcurrant and chocolate flavours with a hint of capsicum are balanced with a core of dense, firm tannins.

CELLARING

Drink up, but also an 8-20 year proposition

VINTAGE

Below average rainfall over winter followed by a very dry spring; with high wind and cold nights in November disrupting flowering; and hot, dry conditions in December and early January reducing bunch and berry size; resulted in yields at least 50% below the 10-year average. Thankfully a cooler February and March led to slower ripening despite the low yields. Whilst variability within vineyards, caused by the earlier extremes in the season, meant for tricky picking decisions and reds that show great depth and structure. 2020 was yet another challenging vintage, to rival 2019, but again it's delivered one of which to be proud.

VINEYARDS

Ebenezer in the north of the Barossa - 296m above sea level on deep red clay - 36% of blend.

Moculta in Eden Valley - 397m above sea level on clay over ironstone - 24% of blend.

Seppeltsfield in the west of the Barossa - 285m above sea level on clay over limestone - 20% of blend.

Greenock in the north west of the Barossa - 330m above sea level on clay with ironstone - 18% of blend.

Wilton in Eden Valley - 482m above sea level on clay over ironstone and quartz - 2% of blend.

VINIFICATION

The fruit is crushed/destemmed and fermented at temperatures ranging from 20-25°C for 14 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed, and transferred to 3 and 4 year old French oak hogsheads & puncheons to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 20 months.

