



**Production:**  
 A fusion of 67% 2020 | 21% 2019 | 9% 2018 | 3% 2017 to 2003  
 Shiraz 55%, Cabernet Sauvignon 33%, Mataro 7%, Grenache 5%  
 1900 bottles Produced

**Colour:**  
 deep inky black with intense purple fringes lifting to hints of crimson brick on the meniscus

**Nose:**  
 Initially the nose is filled with fat rich aromas of spicy yeast buns redolent with plums. Soaring over these rich base notes is a heady combination of red berry compote layered with cassis and red currant finishing with a black boy rose petal perfume.

**Palate:**  
 rich yeasty plum pudding studded with preserved red berries and raspberry finishing notes. An intense mouth filling richness that lingers on and on combined with the intense fruit sweetness lift and project the flavours throughout the whole palate. The gentle suggestion of coconut vanilla from the American oak leaves the palate clean and uncluttered. Bold but beautifully balanced... not for those seeking a shy and retiring wine!!!

*David Franz*  
 david Franz



“What’s with the Non-Vintage Multi Varietals???” (I hear you ask) Well the Larrikin is all about flavour, texture, length... and the AWESOMENESS inherent in an unmanipulated multi-vintage field blend - So, before you freak out...Drink what’s in the glass, not what’s in your mind... Actually, bugger all that hoity thinkin’ stuff - This bottle is fully endorsed for you to just drink it like you stole it!!! Between them, Barry the (currently) 50kg French Mastiff and Wilbur the unstoppable English Staffy epitomise the spirit of what it is to be Larrikin. These two rough and tumble, garden destroying chook chasing ratbags live for their tucker, a big bit of love and plenty of good sleep time. This dear fellow imbiber is the Zen Like state we aim for in the Larrikin! They don’t spend no time with worrying, nor justifying life, rather just exist in a focussed n-state of being; It’s what dogs do! So... Why the Blend...?? It tastes good! Why Non-Vintage...?? It tastes good! Why do it at all... IT BLOODY TASTES GOOD!! When all is said and done, the bottom line is it’s not ‘Rocket Science’, it’s a bottle of wine and it’s absolutely delicious.



The larrikin VIII is the product of a lot of left of centre thinking some seriously good fruit and a scant regard for convention. Due to the topography of our various blocks, there are a few little patches of awesome Shiraz, Cabernet Grenache and Mataro that in the past, always got thrown in with much larger parcels. It always seemed such a shame to let these tiny parcels disappear into ignominy, so I did something about it. I’ve long held a theory that to truly integrate the flavour of different varieties you have to get them all into bed together as soon as possible. Following this theory, I hand pick all these little blocks and get them bubbling away. Then I grab the cuvee I saved from the previous year and spray that over the top as well. Hallelujah the flavour train is pulling into the station!!! Fermentation is a combination of Pump over and plunge followed by basket pressing and Malolactic in tank on full lees. Post Malo it all goes into wood for six to eight months before bottling. A proportional cuvee (depending on the generosity of the season) is tucked away so next year we can do it all again!

My Final advice is... Grab this bottle - fill a glass to the brim - AND without really thinking too hard, JUST ENJOY THE ABSOLUTE SHIT OUT OF IT!!

**LARRIKIN VIII**  
 NON VINTAGE, EIGHTH BOTTLING  
 SHIRAZ 55%  
 CABERNET SAUVIGNON 33%  
 MATARO 7% GRENACHE 5%  
 WESTERN BAROSSA, SOUTH AUSTRALIA