

# 2013 THE HIGHLAND FLING

The Highland Fling is a fortified shiraz, inspired by the great wines made in the Oporto region of Portugual, but traditionally made in the Barossa over countless decades by many winemakers, commonly from the Shiraz grape.

First released in 2007, this sweet opulent fortified wine is only made in exceptional years when the harvest conditions allow extra ripeness and flavour from old Shiraz vineyards.

After fermentation the wine is fortified with a 25 year old brandy spirit before maturation time in old oak, and bottled for release with recommended ageing in a dark cool cellar.

## VINTAGE CONDITIONS

2013 will be remembered in the Barossa as the driest, earliest and quickest vintage in memory. Spring rainfall was well below average and variable weather saw a number of hot days above 35°C in both October and November, 2012. This was followed by a heat wave of temperatures over 33°C from 12-18 February, 2013 reducing yields and forcing baumés up. Almost all vineyards were picked by the end of March, 2013. Although a small yielding vintage, quality and fruit intensity was excellent.

#### TASTING NOTE

The 2013 Highland Fling is inky black, pure and intense. Fruit driven, lifted aromatics of dark blackberries and cassis are perfectly complemented by the wonderful scents of the wood-aged brandy spirit. Full bodied, concentrated and silky smooth, the Highland Fling is the perfect accompaniment for strong cheeses at the end of a fulfilling meal or as company during a long winter's day pruning the vineyard. 2013 marks only the fourth release of this wine and will certainly reward those with patience, reaching full potential in 15 to 25 years of cellaring.



## WINEMAKER'S DIARY

## VARIETIES

100% Shiraz

## DISTRICT

HARVEST

ACIDITY

5.35g/L

GF

115 g/L

ALCOHOL

pН

Moppa (Sharefarmed vineyard planted 1998)

27 February, 2013

in pristine condition. The fruit was then de-stemmed into a small stainless steel fermenter where it spent 7 days on skins. The sweet wine was then fortified in the fermenter with 25 year old wood-aged brandy spirit. Once the ferment had been arrested by the alcohol it was gently basket pressed directly into seasoned French oak barriques where it was aged for a total of 18 months. The wine was bottled on 11 February, 2015, without the use of fining or filtration.

VINIFICATION

The tiny parcel of young vine

Moppa Shiraz was hand-

harvested at 17.9° Baume

on the 27 February, 2013