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'JOHN OSCAR' BAROSSA SHIRAZ 2008

VINTAGE REPORT

The 2008 vintage saw below average winter and spring rainfall, however good rains during budburst provided an exceptional start to the growing season that resulted in strong, early growth. Above average temperatures from August to November also meant that mostly frost-free conditions prevailed. The drier hotter conditions advanced many of the vineyards' normal flowering dates. By mid December canopies had completed their development. In early March there was a prolonged heat wave over a two week period that consistently pushed daily temperatures above 35°C. Careful management of irrigation and subsequent soil moisture through this period was an important factor in maintaining both yield and quality. Vintage commenced in January, about three weeks earlier than normal. The unusually cool nights through February provided for ideal ripening and harvesting conditions. Despite the March heat wave and the attention it attracted, 2008 was a slightly cooler vintage due to the earlier ripening and the unusually mild February weather. These conditions encouraged excellent colour, flavour and tannin development showing great flavour, vibrancy and richness.

TASTING NOTE

Intense deep red with crimson hues. The wine has an abundance of aromas including wild blackberry, choc mint, vanilla, dark chocolate, spice and a touch of leather. This is a complex wine. The palate shows some chocolate licorice bullet flavours, tight grape tannins combined with fine oak tannins from a combination of French and American oak maturation and great length of fruit flavour. Incredibly well balanced wine with great potential for ageing.

VINEYARDS

The vines are 104 years old dry grown and are located in the Barossa, South Australia. The vines are spaced 6ft apart and the rows are spaced 11 ft apart. These vines are very low yielding – approx 2t/acre.

GRAPES

100% Shiraz

