



2017 'The Creation' Shiraz

The Creation concept is to highlight a different example of our vineyards diversity each year.

The brief:

Pick something unique that tells both a story of individual terroir and the vintage that was...

... with a little winemaking flair thrown in for good measure.

VINTAGE

The 2016 calendar year leading up to the 2017 vintage produced the wettest winter for 20 years! This rainfall and associated cooler weather conditions resulted in a delightful slow development across the growing season with flowering and subsequent fruit set 2-3 weeks later than recent vintages. Warm and consistent conditions followed with vines balanced and happy heading towards Christmas. A return to cool weather and rainfall continued the trend of slow development with veraison kicking off 4 weeks later than expected. After one last summer drop of 50mm in early February we got the weather we were looking for with dry conditions and good ripening throughout harvest. The vintage conditions have created outstanding flavour development and natural acidity with the resulting wines showing great poise and balance.

ANDREW QUIN, Winemaker.

VINEYARD

Fruit for the 2017 Creation is sourced from F1, a block on the western side of Mt Rufus with uninterrupted views over the Adelaide plains, a south facing aspect, minimal topsoil & exposure to the prevailing south westerly winds. This block is the western ridge at its harshest.

WINEMAKING

Fruit was harvested in the cool of the evening and delivered to the winery where it was de-stemmed into an open top fermenter. Cap management included three pump overs per day and two full drain and returns. After twelve days on skins the wine was basket pressed, settled over night and racked to oak for natural malolactic fermentation. A total of 20 months in new (60%) and seasoned French oak.

PROFILE

A wine for the Barossa traditionalist!! A dense expression of dark, rich fruits is complemented with hints of tropical notes & boot leather throughout the aromatics of this wine. The presence of glycerol provides a smooth textural balance in contrast to the bold tannins & intense flavour profile, creating a complete palate that takes no prisoners. New oak is dispersed into the background, consumed by the immense palate weight.

REVIEWS & ACCOLADES

James Halliday

2016 - 96 points	2011 - 96 points
2015 - 96 points	2010 - 95 points
2014 - 97 points	2009 - 96 points
2013 - 97 points	Museum Release
2012 - 97 points	2012 - 98 points
	2009 - 98 points

VARIETY
100% Shiraz

ENJOY
Now to 2047

ANALYSIS
Alcohol 15.5
Acid 7.0
pH 3.55

BOTTLED
JANUARY 2019

HARVEST DATE
21st March 2017