

# 2017 SCHIST ROCK SHIRAZ

## Son of Frost Dodger

Estate single vineyard wine grown in the chilly surrounds of Mount McKenzie in the Eden Valley, Barossa This label represents our rendition of Eden Valley, Barossa Shiraz which is the non dried portion fruit that of Frost Dodger Shiraz and is aged in ex Frost Dodger barrels.

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|---------------------------|---|
| <b>Region</b>             | Eden Valley, Barossa  |
| <b>Sub-Region</b>         | Mt McKenzie   |
| <b>Specified Vineyard</b> | Mt McKenzie   |
| <b>Altitude</b>           | 380 metres  |
| <b>Vineyard Practices</b> | Family traditional responsible farming methods with a diet of composts, native grasses & flora as ground cover, low water input and natural sprays for diseases.  |
| <b>Soil</b>               | Clay loam over a shaley schist rock bed.  |
| <b>Trellis System</b>     | Single wire   |
| <b>Varietal</b>           | Shiraz  |
| <b>Age of Vines</b>       | 22 years  |
| <b>Alc/vol</b>            | 14.5%   |
| <b>Closure</b>            | Stelvin   |
| <b>Yield per Vine</b>     | 3 kg / 2.5 ton per acre   |
| <b>Oak Treatment</b>      | Aged for 17 months in ex Frost Dodger barrels with the addition of 10% new French oak along with seasoned French oak barrels.   |
| <b>Total Production</b>   | 17,000 bottles  |
| <b>Vintage</b>            | Excellent winter rains and good fruit set was a good sign for a healthy vintage. Summer was mild to warm with a couple of rain events during January & February helped freshen things up leading into April harvest to produce a beautifully complex & flavoured shiraz.  |
| <b>Wine Making</b>        | In the garage the shiraz fruit was gently destemmed including 25% whole bunch into open top milk vats and fermented warm with natural yeasts, soft pump overs, hand plunging and basket pressed to barrel to complete ferment. Bottled unfined and unfiltered. Expect all that this label represents; wine enjoyment! |

