



ROSS
BAROSSA

2007 RESERVE SHIRAZ

100% Barossa Shiraz

Vintage:

The dry start to the 2007 vintage promoted early ripening of the Shiraz berries in the vineyard. This resulted in good natural acid retention and the pristine fruit flavours to be retained.

Vineyard Selection:

Sections of the Ross Family Vineyards are selected each year to be of exceptional quality with power and intensity to deserve the 'RESERVE' label. The Vineyards are located in the Foothills just outside the township of Lyndoch a small area on the outskirts of Tanunda.

Winemaking:

Once the grapes have been identified to be of optimum ripeness for the style of wine the parcels are brought into the winery where they are crushed directly into open top fermenters to which the yeast is added immediately to start the fermentation and remove the chance of any spoilage occurring. The subsequent day, and for a period of 8-10 days following, the fermenting must is hand 'pumped-over' twice a day for varying intervals for maximum extraction of colour and tannin. Just before the wines are considered to be 'dry' the wine is then drained and the skins and pressed in our Air bag Press, which is gentle on the skins resulting in more softer and silkier tannin extraction. The pressing fraction is combined to the drained portion and then transferred into 100% New American barrels for maturation over the next 18-22 months. When the wine is considered to have an optimum balance between oak and fruit integration, only the best barrels are blended, before bottling on the Winery's own line. A minimum of 2 years of bottle age is given to the wine before release.

Tasting Evaluation

This wine is crafted to provide complexity, structure and vibrancy, whilst still retaining the elegance that the Southern Barossa is renowned for. The nose displays spiced, toasty oak merging with the pristine flavours of plums, blueberries and liquorice. The new oak tannins provide backbone to the palate yet are still rich and silky and compliment the fruit cake, forest berries and dark chocolate flavours. A wine that has the power and intensity to age with grace. A great choice.

Analysis Post Bottling:

F/T SO₂: 13/59ppm
pH: 3.49
Acid: 7.0g/L
Residual Sugar: .32 g/L
Alcohol: 14.1%



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