



ROSS
BAROSSA

2008 BAROSSA SHIRAZ

100% Barossa Shiraz

Vintage:

The 2008 Vintage started with a cool summer followed by a heat wave near the end of vintage. The fruit for this wine is sourced from the Ross Family's vineyard in the Foothills just outside the township of Lyndoch. Each block adds its own characteristics to the final blend.

Winemaking:

Once the grapes have been identified to be of optimum ripeness for the style of wine, the separate parcels are brought into the winery where they are crushed directly into open top fermenters to which the yeast is added immediately. For 6-10 days following, the fermenting must is hand 'pumped-over' twice a day. The wine is then drained and the skins are pressed in our Air bag Press, which is gentle on the skins resulting in more softer and silkier tannin extraction. The shiraz is then transferred into seasoned barrels for maturation over the next 15 to 18 months. When the wine is considered to have the optimum balance between fruit and oak integration, the final blend is assembled. The wine is then bottled on the Winery's own bottling line.

Tasting Evaluation:

The Ross Wines Barossa Shiraz is crafted to create a seamless wine that is rich, yet soft and sumptuous. The nose displays ripe red plums, cherries and blackberries with subtle undertones of sweet spice and chocolate. The tannins are soft and silky, which support the intense fruit driven palate and give the wine great length and intensity. The use of seasoned barrels has added spice and toast as a complex component without being a dominant characteristic.

A great all year choice.

Analysis Post Bottling:

F/T SO₂: 37/110 ppm
pH: 3.30
Acid: 7.2 g/L
Residual Sugar: 0.54 g/L
Alcohol: 14.8 %



ROSS WINES BAROSSA

Barossa Valley Way, PO Box 420, LYNDOCH, SA, 5351
P: 08 8524 4033 F: 08 8524 4533 W: rosswines.com E: sales@rosswines.com