



ROSS  
BAROSSA

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## 2008 SINGLE VINEYARD SHIRAZ

### **100% Barossa Shiraz**

#### **Vintage:**

The 2008 Vintage started with a cool summer followed by a record heat wave near the end of vintage. All of the grapes for this wine were harvested before this heat wave and hence retained good natural acidity and developed ink like colour. All sections of the vineyard were machine harvested in the cool of the morning to retain freshness in the fruit.

#### **Single Vineyard:**

The Shiraz grapes are selected from the Ross Family Vineyard in the Southern Foothills of the Barossa from the 'Hilltop Block'. Here, just past the railway line, the weathered, gravely soils produce grapes that are perfumed and highly structured. The sandy loam soil interspersed with patches of limestone, which make this site unique on the property.

#### **Winemaking:**

Once the grapes have been identified to be of optimum ripeness for the style of wine they 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 6-8 days following, the fermenting must is hand 'pumped-over' twice a day for varying intervals depending on the extraction of colour and tanning being sought. 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 a combination of new and seasoned oak barrels for maturation. Over the next 18 months of evolution the wine is racked twice and topped at regular intervals. When the wine is considered to have the optimum balance between fruit and oak integration each barrel is then evaluated and the final blend assembled. The blend receives a polishing filtration and then is bottled on the Winery's own bottling line.

#### **Tasting Evaluation:**

This individual wine is crafted to create a seamless balance between intensity, structure and elegance. The nose has abundant plums, blueberries and sweet spiced oak. The tannins are rich and silky giving mid pallet weight and enhancing the dark red cherries and mulberry characters. The oak maturation is integrated and adds toast and dark chocolate to the pallet. A great Choice.

#### **Analysis Post Bottling:**

F/T SO<sub>2</sub>: 21/91 ppm  
pH: 3.28  
Acid: 7.3 g/L  
Residual Sugar: 0.42 g/L  
Alcohol: 14.7 %



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### **ROSS WINES BAROSSA**

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