

2017 Villain & Vixen Shiraz

Old school winemaking has it that big is best - not so, we say, as villains against convention we favour Vixen-like elegance with soft silky tannins, bright fruit, great balance and rich, complex flavours.



VINEYARD

Taken predominately from three separate Barossa valley sites; an eastern Barossa site in the foothills of the Barossa ranges/ Eden Valley, a Krondorf block at the base of Rifle-Range Road and a parcel on the Western ridge. All sites have red earth, a VSP trellis and North-West row orientation.

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.

WINEMAKING

A variety of techniques were employed to achieve the desired wine style. 10% was directly tipped to open top fermenters and fermented as whole bunches. 20% was destemmed and left on skins for 40-50 days and the balance was treated traditionally with the fruit destemmed and fermented on skins for 8-12 days before pressing. Once pressed all parcels were settled for 24hrs then racked to oak for malolactic fermentation. The wine was blended in January 2018, a total of ten months maturation in seasoned French (80%) and American (20%) oak. No fining or filtration was used in the production of this wine.

PROFILE

Red fruit leads the way here with red cherry and satsuma plum and an almost sherbet-like lift that combines with green peppercorn and sage. That palate is soft and silky throughout providing outstanding purity of fruit and balance.

