2008 Landhaus Shiraz Mourvedre

Philosophy

The Landhaus winemaking philosophy is to deliver wines that express purity of flavour, show balance and structure whilst being rich, powerful and complex. From fastidious vineyard work to high quality winemaking techniques, the wines are handcrafted to ensure the individual nuances of the vineyard and variety is maintained.

Vineyard

The Shiraz (50%) Mourvedre (50%) is sourced from old low yielding vineyards in Ebenezer and Bethany. The Yield for 2008 was between 1 to 1.5 tons to the acre.

Vintage - 2008

The 2008 season was a season of contrasts with significant impact from climatic factors. Barossa experienced generally good seasonal conditions, but some parts were challenged by a freak heatwave event lasting two weeks towards the end of the ripening season. The season was divided into two parts: 'before' the heatwave conditions which were conducive to very high quality, and 'after' conditions which presented some logistical challenges. The heatwave's impact accelerated ripening and quickly raised the baumé levels of later-ripening varieties. Overall at Landhaus we think it is an "outstanding" vintage, as we got most of the fruit off before the heatwave had any impact.

Winemaking

Fermented in 1 and 2 tonne open fermenters, the Shiraz and Mourvedre are fermented on skins for 7 to 8 days at a cool temperature to enhance the pure berry fruit and is hand plunged 3 times daily. It completed primary and MLF in oak and then matured for 18 months in oak, matured on lees to maintain fruit profile and animation, minimal SO2. Topped up every 3 weeks.

Oak Treatment

The 2008 Shiraz Mourvedre spent 18 months in: 50% New French Oak

50% 2-4 Yr Old French Oak

Tasting Note

This blend shows fragrant and complex blueberry, spice, earth chocolate and leather aromas wafting from the glass. This complexity carries through to the mouth with intense sweet/savoury flavours dominating. The texture is silky, viscous and mouth-filling with lively acid and fine tannins providing great balance and structure. Will age reliably under stelvin for 7-12 years.