

2008 Landhaus Estate The Saint Shiraz

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 grapes come from two regions within the Barossa Valley, they are Ebenezer and Bethany. The low yielding vineyards are between 60 to 75 years old. The soils are mainly red/brown earth over dark red with a separating layer of chalky limestone. The Yields for the 2008 were between 1.5 tons to 2 tonne 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

The Shiraz fruit is fermented on skins for 7 to 8 days at a cool temperature to enhance the pure berry fruit. The wine is then pressed and undergoes partial barrel fermentation. A natural malolactic fermentation is completed before the wine is racked. The wine is unfinned and unfiltered.

Oak Treatment

100% 1 - 4Yr Old French Oak

Tasting Note

A huge mouthful of chocolate, black cherry, plum and exotic spice flavours pulling themselves together into a supple wine that actually strives for elegance, it's all in the balance, which lets the rich flavours ride on a sleek track and linger beautifully. The texture is silky and mouth-filling with lively acid and fine tannins providing great balance and structure

