

2016 The Prophet Shiraz

Ebenezer

Background

Our Resurrection Vineyard in the Ebenezer sub-district of the Northern Barossa Valley, is blessed with varying topography, where the depth of the ancient red soils varies from centimetres to tens of metres. Amongst these soils are various shiraz plantings that date back nearly a century. The combination of soil, depth, aspect, vine age and vine selection makes each Shiraz parcel so distinctive, that small amounts are bottled each vintage as 'Block' wines under our Special Selections label.

The Prophet is a blend of these special parcels, making it the embodiment of highly prized Shiraz vines from our Resurrection Vineyard, Ebenezer and the Northern Barossa sub district.

Winemaking

The 2016 Prophet Shiraz comes from three different blocks within the Resurrection vineyard, Block 4, Hill South and Block 2. Each of the blocks have varying clones which add different elements to the wine. Clone 1654 provides rich, dark fruits and power, clone BVRC30 gives spice and elegance, and the smooth, caramel-like sweetness comes from the Maywald clone.

The 2016 vintage produced high quality and yield from our Resurrection Vineyard with majority of the fruit being picked late February to early March. The warm dry spring of 2015 allowed for good set and flowering which resulted in high bunch numbers. Due to the low rainfall, berries were smaller, providing vibrant, flavourful Shiraz fruit.

Following picking, each parcel was fermented in 10T open fermenters for 7 days, and then barreled to a combination of second-fill French Barriques and new and old French Hogsheads (approximately 50% new). The wine then spent 18 months in oak with a rack and return post malolactic fermentation.

Tasting Notes

Colour: Dark red with purple youthful rims.

Aroma: Perfumed nose full of thyme, sage, plum and fresh

berries, added complexities of leather and spice.

Palate: Crunchy, lovely fruits of plum and blackberry,

quintessential shiraz like fruits that balance perfectly with the oak flavours present. Fine tannins and softness on the midpalate give a round smooth sweetness.

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Food Match: BBQ Lamb ribs

Cellaring: 15 years

Analysis

 Alcohol:
 14.5%

 RS:
 0.6 g/L

 Other:
 Vegan

TA: 6.27 g/L pH: 3.50



Winemaker - Phil Lehmann