The Botham 81 Series Barossa Shiraz 2017

VINTAGE CONDITIONS
Barossa experienced a wetter than average 2016 winter and 2017 spring. This, combined with the below average temperatures in December, January and February, resulted in a later harvest than growers had seen for many years. Although, these timings are considered ‘back to normal’ for this region. Shiraz were the first red grapes to be picked in early March, followed by Cabernet in late March and the Grenache after that. With the good soil moisture and cooler temperatures, the vines were healthy and the later harvest meant the grapes were able to ripen more slowly on the vine. This enabled a gradual accumulation of sugars and flavours which is exactly what Barossa winemakers are looking for to produce high quality Barossa wines.

VINEYARDS
The grapes for this blend were chosen from several premium Barossa vineyards right across the region. Parcels of fruit from each vineyard were kept separate in small parcels and blended just prior to bottling. The vineyards range in age with the oldest being 40 years. The cropping ability of these mature age vines is limited by the terroir and the natural annual growth pattern of the vines.

WINEMAKING NOTES
After harvesting the individual parcels of fruit were vinified in small stainless steel fermenters. This enables careful extraction of the colour and flavour precursors from the grapes during fermentation into the final wine.

The gentle removal of soft natural tannin is carried out by “pumping over”, a process which involves pumping the fermenting grape juice over its own skins. This adds significant mouth feel qualities to the final wine and will enable the wine to live in the bottle over an extended period of time.

The resultant wines were pressed gently using the best air bag membrane pressing technology available. The pressings portion is added back to the final wine at blending time, allowing for accurate development of this soft well-structured Shiraz, attributes that the Barossa is world famous for. Maturation of the wine was carried out in new and second use French oak hogsheads over a twelve month period in our cool cellars.

WINE STYLE
This Shiraz is blended from several individual vineyards that supply us with fruit from the Barossa. Selected firstly in the vineyard for fruit flavour and then as wine after maturation as the best available wine parcels. The selected wine components all compliment each other and each individual wine adds an aspect to the final blend. This Shiraz is robust and full-bodied with a firm tannin finish and typically represents the style we strive to achieve as typical of the Barossa for each vintage.

COLOUR
Intense, attractive deep ruby purple.

NOSE
Rich plum, chocolate and spicy fruit with toasty vanillin oak and a hint of anise, all subtly combine. The nose shows great depth and concentration of fruit, which will be enhanced with further bottle maturation.

PALATE
A wonderfully round, soft and full flavoured wine with lengthy fine grain tannins giving structure and complexity. Flavours of fruity spice, chocolate, blackberry and plum carry through onto the lengthy and persistent palate.

WINE ANALYSES
Alc/Vol: 14.5%

PEAK DRINKING
Now - 2021