



2016 Villain and Vixen

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 comlex flavours.

<u>Vineyard</u>

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.

<u>Vintage</u>

A dry winter and early spring was relieved by 60mm of rain in the first week of November. Consistently warm conditions through late spring and early summer provided ideal ripening conditions with no disease pressure, also bringing expected harvest dates forward. Persistent heat through December and most of January were also followed by a 60mm rain event in the last week of January followed by a long spell of mild temperatures providing the vines with some much needed respite, slowing sugar ripening down and thus providing increased flavour development. Harvest dates mostly returned to normality and the balance of seed and flavour ripeness was the best I have seen since 2010. Winemaker - Andrew Quin

Winemaking

A variety of techniques were employed to achieve the desired wine style. 10% was direct 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 for bottling in January 2017, 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

A rich nose with blackcurrant and mulberries leading the way, secondary aromatics of nutmeg, coco and sage provide the alluring complexity. The palate combines rich Barossa fruit with a soft and approachable texture, look for plum, mulberries, raspberries and an array of spices.

Analysis: Alc 14.2% Acid 6.3 pH 3.55