



## Barossa Valley • Shiraz • 2019

Our hero, Dan'Jango, a lone-wolf, a maverick, a liberator, fighting his own personal war for freedom, for great Barossa Shiraz. He selflessly goes above and beyond the call of duty to acquire the best grapes, deep behind enemy lines. He will cut the wires, scale the loftiest walls, somersault the greatest defence ... all in the name of rescuing the best parcels of grapes from being subsumed into an anonymous blend.

Dan'Jango is not a super hero, he is a common man in almost every regard... but his iron will, true grit and abundant hair sees him through the toughest of situations. Once his prized haul is freed, he uses the grapes to craft into his own great wine. Naturally, after his harrowing efforts, we had to champion our hero.



<b>Name &amp; vintage</b>	Dan'Jango 2019
<b>Grape variety</b>	96% Shiraz, 4% Grenache
<b>Region</b>	Barossa Valley
<b>The Wine</b>	What we do best: find small parcels of fabulous quality grapes. Our winemaker spotted this unusual trio of Spaniards on a small family property in One Tree Hill, a tiny hamlet between the Barossa and Adelaide Hills. Not quite in the hills, it gets quite warm during the day, but gets a cool draught from the Hills at night and slows down the ripening ... which explains the amazing deep crimson hue of the Vin'atus.
<b>The growers</b>	Zimmerman
<b>Ageing</b>	Harvested at optimum ripeness, the fruit was fermented in stainless steel tanks and pumped over twice a day before being pressed off skins and racked to tank and oak for secondary ferment. Aged for 10 months in a combination of new and used French and American oak.
<b>Tasting notes</b>	Barossa Shiraz. Plum, cherry spice, well integrated oak. Up-front juiciness on the palate, cracked black pepper and dark chocolate notes. Medium to full bodied with softer, elegant tannins. Lingering finish.
<b>Food pairing</b>	Grilled Moroccan lamb backstrap with smoked paprika and saffron-infused



CELLAR POTENTIAL  
8 years



ALCOHOL  
14.5%



RESIDUAL SUGAR  
0.66g/L



PH  
3.52



ACIDITY  
6.4g/L

