



# DOGS of the BAROSSA

**Barossa • Shiraz • 2018**

*Top Barossa Valley Shiraz grapes, handcrafted winemaking every step of the way and ageing in top quality French oak barrels result in this powerful, complex, long-lived Aussie red.*

*The Dogs of the Barossa is the story of a young dog in an old dog's world. We find ourselves once again proving our worth, this time in the ancient Barossa, an area with some of the oldest vineyards in the world. Shiraz vines nearly 200 years old. France can't get near it.*

*Having led the pack in the McLaren Vale, the young dog is now proving our strength and vigour in the Barossa. It is showing that, set among some of the most iconic names of Australian wine (Henschke, Penfolds, Lehmanns, Wolf Blass), our wines still stand out and in time The Dog will run among the great leaders of the pack.*



**Name & vintage**

Dogs of the Barossa 2018

**Grape variety**

100% Shiraz

**Region**

Barossa Valley

**The Wine**

The Shiraz grapes are hand-harvested, hand sorted, and then destemmed into small open-top fermenters. Giving these grapes the attention they deserve, we handle the grapes delicately leading to tender extraction of colour and flavour.

**The growers**

The Poole family – with Matt and Deb at the helm – are proud owners and operators of a vineyard based in Light Pass amongst the famous Barossa Valley wine region of South Australia. The land and vineyard has been passed on through the generations of Deb's family and their four children are sixth generation descendants.

**Ageing**

The aging occurs for 18 months in French barrels that lend a luscious layer of cedar and bacon fat tones to the Shiraz spice, while old American oak brings a more vanilla-scented touch.

**Tasting notes**

Christmas cake, dark cherry, plum and vanilla spice on the nose. Elegant palate with mid weight tannins. Silky mouthfilling palate with berries that rises to a very rich finish. Brooding dark fruits complemented by oak and vanilla notes.



CELLAR POTENTIAL  
10 years



ALCOHOL  
14.50%



RESIDUAL SUGAR  
0.75 g/L



PH  
3.57



ACIDITY  
6.0 g/L

