



# FENRIR

**Barossa Valley • Old-Vine Shiraz • 2018**

*In Norse mythology, FENRIR is a monstrous wolf beyond compare! His parents were the god Loki and the giantess Angrboda - mighty and formidable sources of power.*

*The gods themselves kept watch over FENRIR, and his siblings (Hel and Jörmungandr) out of respect to their parents. Under their guard, Fenrir's siblings suffered different fates, while FENRIR grew and grew and was destined to kill the king of the gods, Odin.*

*There was such fear amongst the inhabitants of Asgard that they bound FENRIR beneath the earth for eternity but FENRIR was too strong. That was until the dwarves crafted a set using the sound of a cat's feet, a woman's beard and a fish's breath. Finally, FENRIR met his match. Come the end of days, the fated Ragnarök, FENRIR will escape and finally claim his prize!*



<b>Name &amp; vintage</b>	Fenrir 2018
<b>Grape variety</b>	100% Shiraz
<b>Region</b>	Barossa Valley
<b>The Wine</b>	All hand-picked, this is the only fruit deemed worthy of our FENRIR, there are only two barrels - 750 bottles - in existence.
<b>The growers</b>	The fruit is from the finest we could lay our paws on in the Barossa: Matt and Deb Poole's ancient, old vine, Barossa Valley Shiraz.
<b>Ageing</b>	The grapes were destemmed and fermented in a small open top fermenter.  During the fermentation, this was hand-plunged three times a day and kept on its skins for 14 days to ensure maximum colour and extraction. The wine was then pressed and drained into two, new, American oak hogsheads for 24 months of barrel aging perfection.
<b>Tasting note</b>	This ferocious wine with the bite and strength of three bottles in one. Vanilla and toasted coconut notes bound from the glass with bold blackcurrant and red fruits adding to a powerful aroma. A luscious and mouthfilling palate with firm yet soft tannins.



CELLAR POTENTIAL  
Eternity...



ALCOHOL  
15%



RESIDUAL SUGAR  
0.70g/L



PH  
3.59



ACIDITY  
5.6g/L

