

Red Heads

Fenrir

Barossa Valley • Old Vine Shiraz • 2019

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!



Grape Variety: 100% Shiraz

Region: Barossa Valley

The Wine: All hand-picked, this is the only fruit deemed worthy of our FENRIR, this is the top barrel of Shiraz in the winery.

The Growers: 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. A single block, Block 5.

Winemaking: Handpicked. 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. Predominantly American oak hogsheads. Maturation of around 20 months. 100% new American and French.

Tasting Notes: A ferocious wine with bite! Deep dark crimson, almost black in colour. Coconut, vanilla and deep plum notes. Big Barossa flavours which extend to the palate. Fruit sweetness and a hint of oak sweetness. Smooth and rounded on the palate but with grippy tannins.

Food Pairing: This big wine needs a big juicy steak or beef brisket!

Ageing: This wine will cellar up to 15 years.

Alc. Vol. 16%