

Background:

If you can't beat them; join them. Baron von Nemesis Barossa Shiraz is the best of the Barossa and brilliant with anything off the grill.

Ah foiled again. Zonte's Footstep represents generations of grape growers who have not made Shiraz from the Barossa. Well, Baron Von Nemesis, the time has come.... all the milk chocolate in the world just won't do if you want something dark. We scouted the entire Barossa to find this tiny parcel of old vine Shiraz that fits perfectly with our philosophy of people, place and purpose.

Winemaking:

The fruit for the Baron Von Nemesis is sourced from hand tended blocks in the Eden Valley sub-region of the Barossa. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to new & well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Tasting Notes:

(This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.)

Colour: Barossa blood red with a purple hue.

Nose: Super blackberries and pure unadulterated 90% Cocoa chocolate. Black plums, macerated raspberry with hints of cracked pepper and brambly spice.

Entry: Generous dark fruits, like mulberries and boysenberries. A full and frank Shiraz start.

Middle Palate: Classic Barossa. Generous, flavoursome with sweet blackberry pie and dark, dry cocoa mouth feel.

After Palate: Begins with sweet berry fruit then tightens up with fine fruit and oak tannin. Sweet Christmas spice cuts through the hints of jamminess.

Finish: Youthful austerity as you would expect from such a classic, old-school Shiraz. There is plenty of finesse to the tannin and dark chocolate nuances in the lengthy finish.

In Summary: We couldn't have wished for more. Great richness with great line and length. We imagine drinking this wine with hard local chesses the cheese is optional.

Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

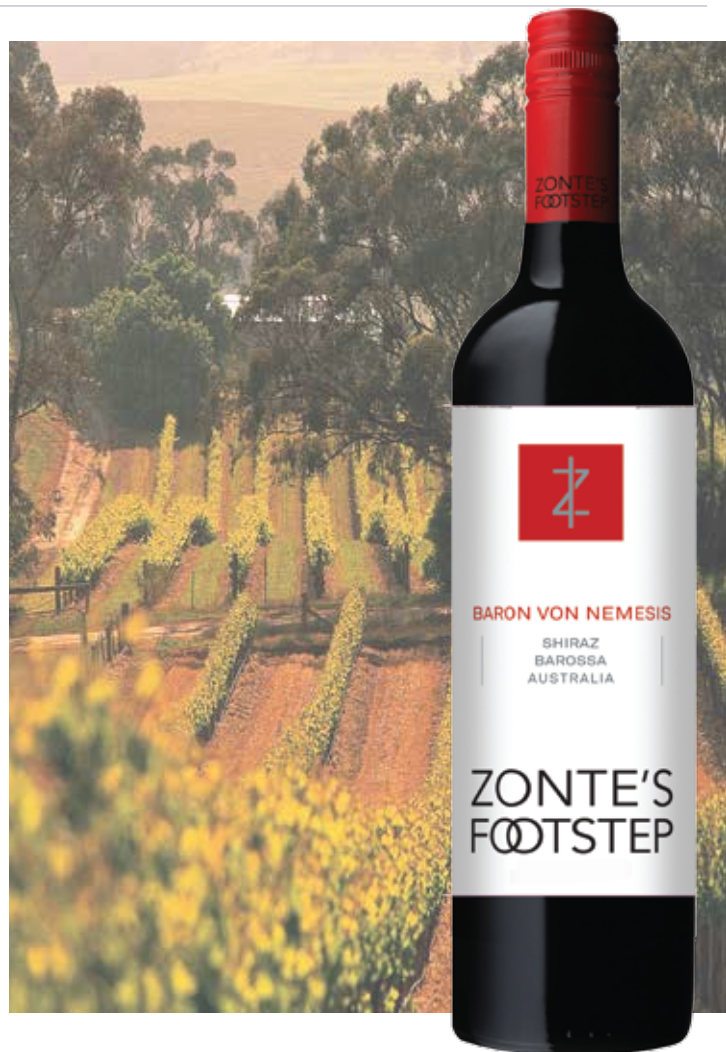
- Cultivated yeast.
- yeast nutrients.
- French and American oak barrels (new and seasoned).

At the time of bottling this wine contained:

- 83ppm Total SO²
- 34ppm Free SO²

Accolades:

Soon to come....



Vital Statistics:

Varietal Blend: 100% Shiraz

GI: Barossa

Alcohol by Volume: 14.5%

TA: 6.3 g/L

pH: 3.55

RS: 2.7 g/L

750mL: 9330391000084

Dozen: 19330391000081

Region:

