

CHARLES MELTON

FINE BAROSSA RED WINES

2007 Grains of Paradise

Vintage

Crop levels for the 2007 Barossa reds were consistently down by 65%, with some blocks across the Valley yielding only 10% of the normal crop level (including, unfortunately, some of ours!!).

After a hot start to the season the actual harvest period was mild and dry. Not to forget though the vexatious 3" of rain that fell just two weeks before the start of harvest to cause a bit of splitting. Nature redeemed herself though, with dry days and a gentle breeze so that the split berries dried up and dropped off, causing no quality problems.

In 2007, due to the slightly unusual nature of harvest, we paid even more attention to our picking regime. We picked many blocks in four different lots to give us a full range of flavours. Hence when we looked at our total vintage, the alcohols for dry red ranged from 12.7% up to 17.2% - sensibly not too much wine at either extreme, but giving us a fascinating palette from which to blend.

Style

Fine typical plums and prunes Barossa nose, with lovely cedar oak highlights. Rich, full and weighty palate with length and firmness.

Vinification

We aged this wine in older (two and three year) oak barriques for 18 months to allow the ripe, soft fruit bouquet to shine through. The plump but firm palate will develop further complex flavours with extended ageing. A light filtration was given prior to bottling. No refining agents are used in the production of our wines.

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