

REDHOUSE **Mediterrané** 2008

s h i r a z t e m p r a n i l l o s a n g i o v e s e

In Short

Juicy Barossa Shiraz, tempered by savoury Tempranillo and Sangiovese.

The Blend

Barossa Valley Shiraz – 40%

Adelaide Hills Tempranillo – 40%

Adelaide Hills Sangiovese – 20%



Origins

The Shiraz comes from a vineyard at about 330 m altitude at the southern end of the Barossa, which slopes west down to the valley floor. The winemaking has retained the freshness and richness of the fruit, with 100% destemming, and ageing in old French barrels.

The Tempranillo is from a vineyard near Macclesfield in the south-eastern corner of the Adelaide Hills. The site has moderate vigour, and is relatively warm and dry, allowing Tempranillo to fully ripen, while retaining the fragrance that Tempranillo achieves in the Hills.

The Sangiovese is from the same site as the Tempranillo, and this blending component was relatively light in colour, but with a lovely fragrance of violets and cherries, which evolved as the wine opened up. The typical firm acidity of Sangiovese contributes positively to the structure, balancing the roundness of the Shiraz.

Vintage

2008 was a year of contrasts, with high temperatures around new year, followed by a cool period from mid-January through until the end of February. In early March Adelaide then had a record stretch of 15 days over 35°C. In the Adelaide Hills, though, the temperature (measured at Mt Lofty) did not get up to 35° right throughout that stretch, so it was a year when the Hills really benefited from its high altitude and cooler climate. In the Barossa there were some vineyards where beaumés rose quickly, so selection, harvest date, and the individual site were crucial.

Tasting Note

Redhouse Mediterrané 2008 has a deep, dark red core, with some purple hues at the rim. It is medium to full-bodied, with juicy, fresh, aromatic fruit dominating the front palate. There is liquorice, satsuma plum, cherries, raspberries, boysenberries, with a whiff of violets, rosemary, and vanilla. There's a lot going on. Texturally the palate firms up at the back, with some grippy, grainy tannins, and the dried herbs of Tempranillo and tight acidity of Sangiovese make their presence felt. These varieties really come into their own on the finish, giving a sinewy strength to the wine's structure.

Numbers

Alcohol	14.0%
pH	3.54
TA	6.12 g/l
RRP	\$22

Questions

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