

Winemaking notes *The Giant'* 2009

Grown at Koonunga in the Barossa's north and aptly named after prominent local Irish Settler David Shannon, at 201cm he was described as a genial, and bluff hearted Giant. Legend has it that on one warm summer's day, as he was entering a bank in the nearby township of Kapunda, two men who had just robbed the bank were making an exit, with his huge hands he grabbed one robber in each and pushed them together knocking the would be thieves to the ground.

A new-ish variety to grape growing in the Barossa Valley, Petit Sirah otherwise known as Durif, is known for its dark colour big flavour and strong tannins. "The Giant 2009" was given an extended maceration (time in contact with the skins) for around 30 days, every day we pushed the cap back down into the wine by hand, sampling the wine to monitor the strong tannins. After 30 days the tannins became noticeably finer so this was the time at which we pressed the ferment, 18 months in barrel has served up an approachable bold wine with a soft mouthfeel.

The site chosen for this particular vineyard was on a North-Eastward facing slope on one of the oldest landscapes in Southern Australia. Experts have stated that the landscapes in this particular area have been relatively unchanged for 200 million years; slow weathering of the iron stone cap over this time has left lovely deep red clay which these vines slowly explore, producing rich and intense fruit.

The 2009 vintage provided excellent ripening conditions for late ripening varieties like Petit Sirah in the Northern and of the Barossa Valley, making 'The Giant' is a full bodied, deep coloured and intense wine.

<u>Variety</u>	<u>Block name</u>	<u>Location</u>	<u>Sub Region</u>	<u>Clone</u>	<u>Planted</u>
Petit Sirah	Shannons	Heintze Road	Koonunga	HSV13	2003

Date Harvested: 7th April 2009

Date Pressed: 8th May 2009

Date Bottled: 16th November 2010

Tasting Notes:

A bold, robust and dark Barossa Valley Petit Sirah made from well ripened fruit which shows strong spicy black berry, wood smoke and dark plum aromas.

A dense, rich, satisfying, and rustic Barossa Valley red best served with Mexican cuisine, grilled red meats, roast turkey and duck.

Open Fermented - Hand Pump overs - Basket pressed - Hand plunged
 Maturation - 18 months in 2nd and 3rd fill French Oak Barrique Barrels.
 6 Year Old vineyard
 Extended maceration 30 days

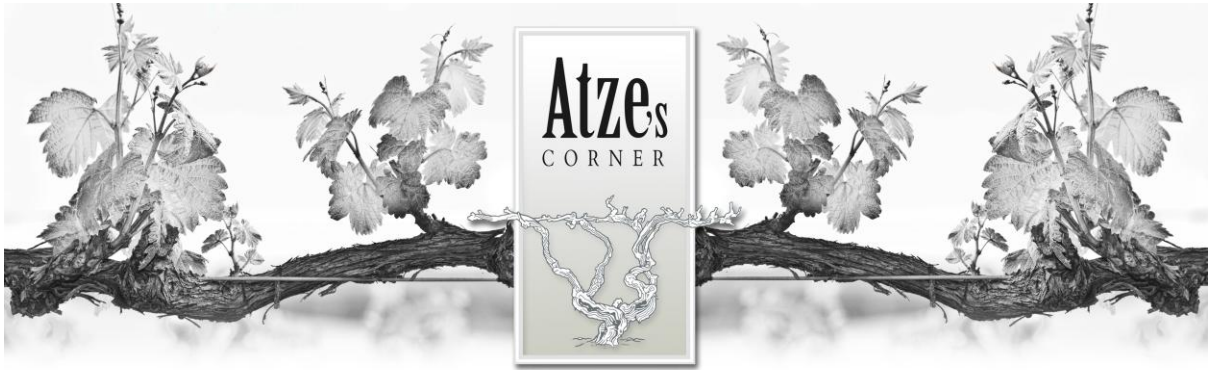
ATZE'S CORNER WINES

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Cases Produced - 100
Alcohol 16%

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