

**Atze's Corner Wines *The Bachelor* - 2007 Shiraz 52%, Tempranillo 14%, Petit Verdot 10%, Petit Sirah 8%, Mourvedre 8%, and Cabernet 8%**

Bachelor Bert Kleinig, who along with his ancestors, owned and worked land at Koonunga and Ebenezer, in the Barossa's north for 83 years.

Andrew's parents, John and Barb purchased this land in 1977 knowing its potential to produce premium wine grapes and the vineyards they developed in the following years make up the main base of 'The Bachelor' blend.

The components of wine grape varieties in "The Bachelor" will never be exactly the same. This is our most flexible blend, sacrificing retail shelf appeal of being labelled a single variety; the objective of "The Bachelor" is to be a highly consistent wine in any vintage, offering flexibility at the blending table and reliability at the drinking table.

The growing season of 2007 threw out some very challenging circumstances; extremely dry conditions combined with water restrictions (used for irrigation) made it tough going for the vines. Shiraz in particular seemed to battle very hard, one of the lowest yields in recent history didn't necessarily mean better quality, it was found to be a bit skinny on the palate when tasted on its own. In an attempt to make "The Bachelor 2007" a value for money wine, it required more work at the blending table; small batches of 5 other varieties were used to get this wine to the high standard that "The Bachelor" aims to live up to.

### Vineyard

The Bachelor' is produced by carefully selecting small sections of wine grapes from the family owned vineyards of Atze's corner wines. As every variety of wine grapes is affected by the climate differently every vintage, only the parcels of fruit of appropriate quality are selected in the blend.

Ebenezer/Koonunga - The Shiraz is the most northerly family owned vineyard in the Barossa Valley, Elevation 280 metres, an annual rainfall of 500mm, red/brown earth over deep red clays, warm to hot summer days, cool/cold nights,

Variety	component	Block name	Location	Sub Region	Clone	Planted
Shiraz	20%	Lorna's	Neukirch Road	Ebenezer	1654	1998
Shiraz	32%	Boehm's	Truro-Kapunda Rd	Ebenezer	1654	2000
Tempranillo	14%	Boehm's	Truro-Kapunda Rd	Ebenezer		2000
Petit Verdot	10%	Lorna's	Neukirch Road	Ebenezer		1999
Petit Sirah	8%	Shannons	Heintze Road	Koonunga	HSV13	2003
Mourvedre	8%	Lorna's	Neukirch Road	Ebenezer	R2V7	1998
Cabernet	8%	Lorna's	Neukirch Road	Ebenezer		1998

### Winemaking and Blending

Small batch Open Ferments - Hand Pump Overs - Basket pressed - Hand plunged

Maturation - 20 months in 10% New French Oak, 33% seasoned French Oak and 57% seasoned American Oak Hogshead Barrels.

Blending - Carefully blended using only varieties which express the symmetry of the season, region and the wine.

Cases Produced - 310

### Tasting Notes

A complex and harmonious blend with complex aromas of earthy black fruits and dark chocolate. Strong black cherry and warm earthy flavours. Deft balance, fine tannin and moderate palate weight give this wine great appeal and compatibility with a wide range of red meats, pork, and pastas with a tomato based sauce.

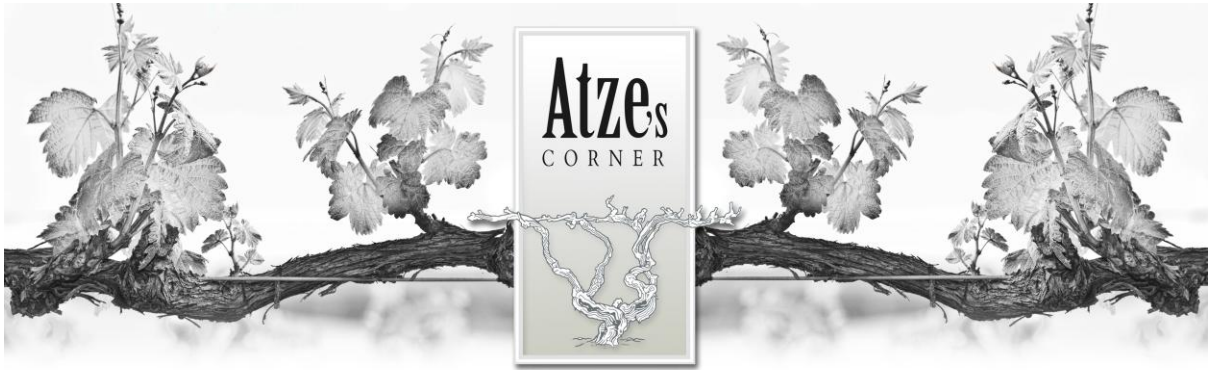
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