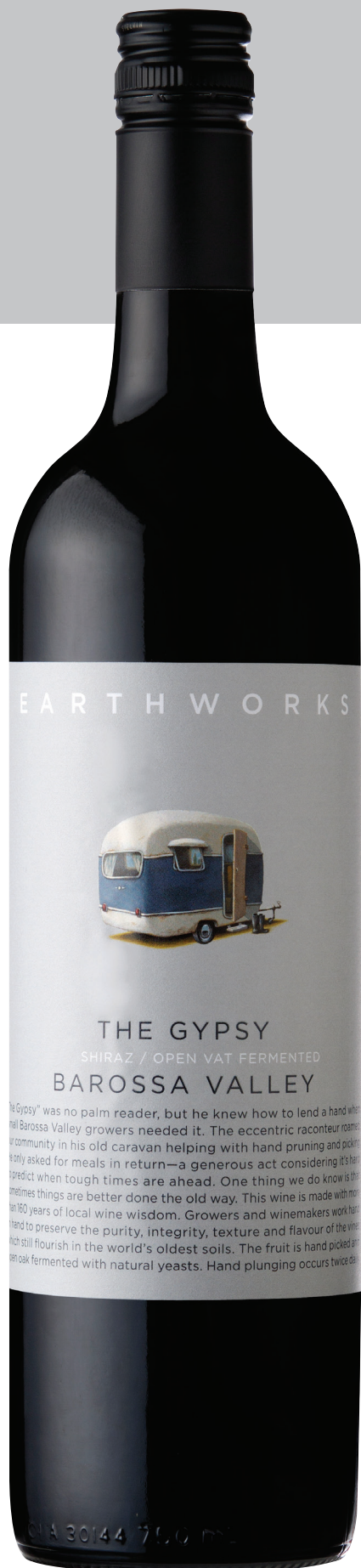


# EARTHWORKS



## THE GYPSY

2009 SHIRAZ / OPEN VAT FERMENTED  
BAROSSA VALLEY



### VINTAGE CONDITIONS:

2009 was an excellent year for Shiraz in the Barossa region. Good rainfall was recorded during the growing season. This proved invaluable as spring and early summer experienced dry conditions.

Good rainfall in December again replenished the soil moisture and refreshed the vines. Shiraz thrived in these conditions and ripened throughout February and March, producing wonderfully even fruited wines.

### WINEMAKING/VITICULTURE:

Grapes were hand-picked and destemmed into open-top fermenters. Natural fermentation followed, with the only intervention in the winemaking process was twice daily hand plunging of the vats. The wine was matured in oak hogsheads and large oak vats that combine with the generous fruit flavours, adding richness and power to this wine.

### TERROIR/SITE:

The grapes for this wine are selected from the Riebke and Schiller vineyards in the northern plain of the Barossa Valley. These vineyards have been producing premium fruit for generations from soils which are free draining sandy overlying red clay loams. This part of the Barossa is well known for producing powerful and rich, full flavoured shiraz wines that are regarded as "typical Barossa".

### TASTING COMMENTS:

The Gypsy is a wine that reflects the ancient baked earth that hold the vines. It is deep crimson in colour, showing aromas of plum, tar, earth and roasted hazelnuts with hints of roasted meats and a hint of vanilla. A full bodied wine, the palate is ripe and generous showing layers of plum and tar flavours. It finishes with finely intergrated tannins and a persistent finish.

### TECHNICAL INFORMATION:

VARIETY:	Barossa Valley Shiraz
WINEMAKER:	Andrew La Nauze
HARVESTED:	March 2009
OAK:	23 months in French oak vats, and in older French, American and Hungarian hogsheads.
ALC/VOL:	14.0%

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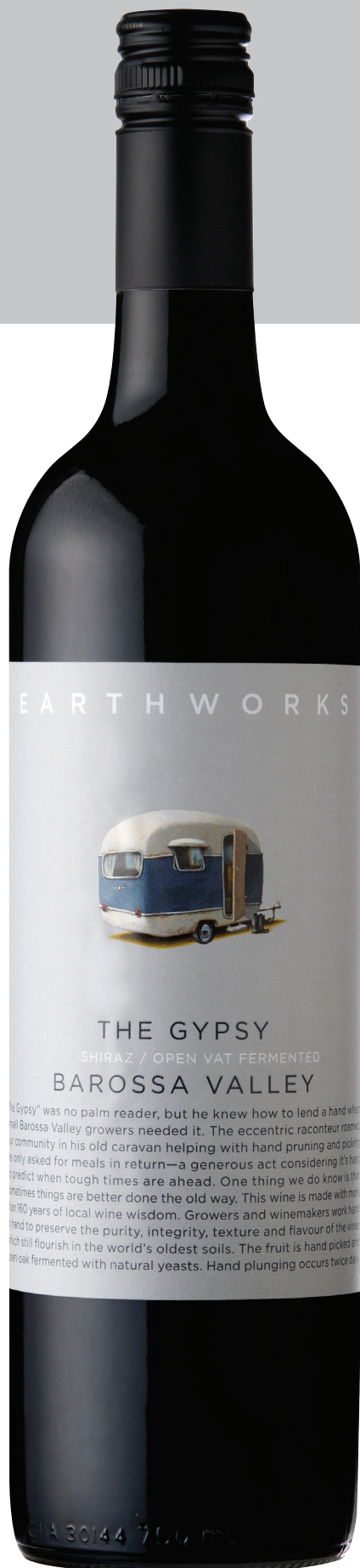


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## THE GYPSY

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“The Gypsy” was no palm reader, but he knew how to lend a hand when small Barossa Valley growers needed it. The eccentric raconteur roamed our community in his old caravan helping with hand pruning and picking. He only asked for meals in return — a generous act considering it’s hard to predict when tough times are ahead. One thing we do know is that sometimes things are better done the old way. This wine is made with more than 160 years of local wine wisdom. Growers and winemakers work hand in hand to preserve the purity, integrity, texture and flavour of the vines which still flourish in the world’s oldest soils. The fruit is hand picked and open oak fermented with natural yeasts. Hand plunging occurs twice daily.

- **Over half of the grapes for this vintage sourced from a single grower old vine vineyard planted in 1966 in the Ebenezer sub-region. Future vintages are 100% from this vineyard**
- **Matured in older large oak vats to produce rich fruit forward style with no obvious oak**
- **Experimenting with partial whole bunch fermentation to enhance complexity, texture and spice characters**
- **Minimal intervention results in a wine that is a true reflection of sub region/vineyard**

### 90 POINTS

*“Hand-picked grapes from old vines are wild yeast-fermented in old oak vats. The colour is bright, and the medium-bodied palate is perfectly balanced, showing red and black fruits at the core of the wine, soft tannins and subtle oak completing the picture.”*

James Halliday’s Australian Wine Companion 2014, 10 July 2013



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