

THE FRUIT

Grant's Filsell vineyard with near century old vines is considered one of the best vineyards in the Barossa Valley and consistently produces fruit of great intensity and concentration. Planted in 1920, this vineyard also produces the fruit for Grant's flagship Shiraz, the highly acclaimed Meshach.

Filsell is known to loyal followers as Meshach's younger brother.

The 2009 vintage saw a continuation of the dry and warm conditions experienced in previous years, resulting in lower than average yields. Nevertheless the fruit from the Filsell vineyard consistently produces wines with exceptional varietal character, concentration and flavours.

THE WINEMAKING

Different batches of fruit were crushed and fermented separately. The juice reached 28 degrees at the start of fermentation before it was cooled to 22 degrees. The wine was pumped over three times a day and the skins were pressed gently before the free run and pressed wine was transferred to oak to finish fermentation. The wine was matured in new and two year old American barrels, with a small proportion in French oak hogsheads, for 20 months before bottling.

2009 Filsell Shiraz

The 2009 Filsell Shiraz is a refined and elegant wine, displaying more ethereal characters than previous vintages. An incredible depth of colour gives some indication as to the vibrant aromas which arise from the glass, which has lifted notes of ripe raspberries, sweet spices (nutmeg and cinnamon) and choc-mint layered subtly with aniseed and freshly baked bread.

The palate is fine, with seamlessly integrated tannins and rounded acidity. The concentration and length of flavour is excellent, with sweet red berry fruits, spice and milk chocolate lingering on the palate well after tasting.

A slightly different style of Filsell which reflects the conditions of the vintage, this beautiful wine can be enjoyed now or can be cellared for 10-12 years. Partner it with aromatic dishes such as lamb Kofta or braised beef cheeks.

