

2 0 1 0

COLLOCA SYRAH

BAROSSA VALLEY, AUSTRALIA

VINTAGE

The 2010 vintage was preceded by good winter rainfall, providing sub-soil moisture for the summer months. This provided strong canopy growth and a strong fruit set. The summer ripening period was relatively cool, with warm days the normality, providing even ripening across the vineyards. Pristine flavours were developed in this time, with excellent tannin formation.

VINEYARD SITES

The Shiraz grapes are selected from three unique vineyards in the Barossa and Eden Valley. Almost half of the fruit was sourced from the Ross Family Vineyard, near Lyndoch, from a hilltop block where the weathered, gravely and sandy loam soils are interspersed with patches of limestone that produce grapes that are perfumed and highly structured. About 40% of fruit came from the Manfield Vineyard on the Valley floor near Tanunda where the black Biscay clay produces dense, brooding grapes with immense colour and rich tannins. At final blending, we added 12% Shiraz fruit from the Twin Creeks Vineyard in the township of Craneford in the Eden Valley where its elevation and cool nights produce grapes of exceptional quality.

WINEMAKING

Fruit from each vineyard was picked at optimum ripeness and crushed into directly into open top fermenters and yeast added to immediately start the fermentation and remove the chance of any spoilage occurring. The subsequent day, and for a period of 6-8 days following, the fermenting must was hand 'pumped-over' twice a day. The wine was then drained and the skins pressed in an Air bag Press, for gentle skin contact resulting in softer and silkier tannin extraction. The wine was then transferred into 100% new American oak barrels for maturation. Over the next 21 months the wine was racked twice and topped at regular intervals. At blending, we added 12% Eden Valley fruit aged 20 months in new French oak for balance. Prior to bottling, the wine received a polishing filtration and aged 18 months in bottle prior to release.

TASTING NOTES

The nose has abundant plums, blueberries, dark chocolate and sweet spiced oak. The tannins are rich and silky giving mid palate weight and enhancing the dark red cherries, rhubarb and mulberry characters. The oak maturation is integrated and adds toast and dark chocolate to the palate. Drinking well for your immediate enjoyment, but cellar with confidence of further enhancement.

Vintage	2010
Appellation	Barossa Valley
Composition	100% Syrah
Alcohol	14.6%
pH	3.42
Production	284 cases
Bottled Date	February 20, 2012
Release Date	September 26, 2014



**BEST OF CLASS
DOUBLE GOLD
MEDAL**

