

RADFORD

WINES



BRAND	Radford Spice Bush Shiraz	
VINTAGE	2008	
APPELLATION	Eden Valley, South Australia	
ANALYSIS	PH	3.6
	Total Acidity	5.46 g/l
	Alcohol	14% by volume
PRODUCTION	800 (12 x 750ml)	

VINEYARDS & HARVEST

The Radford vineyard is nestled high, in the Barossa Ranges (approximately 460m above sea level) at the heart of Eden Valley, South Australia. The Radford family owns one of the oldest Riesling Vineyards in the Eden Valley area with vines dating back to 1930. The vineyards are set in mainly grey-brown duplex and yellow podzolic skeletal soils with many quartz ridges running through the property. All vines are planted on own roots and are hand pruned and hand picked. We have gone to great lengths to improve these very hungry and shallow soils by placing a layer of straw mulch under each row prior to the heat of summer to conserve moisture and encourage soil macrobiological & microbiological activity. Not only do we get a small amount of Shiraz from our own vineyard, but we also source some great old Shiraz from a couple of Eden Valley growers who also happen to be great mates of ours so we can be sure of good quality and a sustainable supply. Our commitment to sustainable agriculture has led us to adopt a bio-dynamic approach to our vineyards.

VINIFICATION

The grapes were picked into 350kg bins then crushed and de-stemmed, into 2 tonne open fermenters with some whole bunches. The juice is then inoculated and allowed to ferment on skins. The wine is pumped over twice a day with 1 manual cap punchdown. Fermentation generally does not exceed 28 degs C and the total ferment time lasts 8 – 10 days. The wine is then basket pressed at 0 – 1 degrees baume to barrels of which 20% are new French oak hogsheads. Malolactic fermentation took about 11 months, after which the second racking was carried out, and any necessary additions were added. The wine was then tucked away in barrel for another 30 months before bottling.

WINEMAKERS COMMENTS

Despite the drought in 2007 and a warmer than usual season in 2008, Eden Valley vineyards held up extremely well. The ensuing heat wave that hit the Barossa in March, spared Eden Valley Shiraz vineyards as they had yet to go through veraison and weren't as susceptible to heat spikes. The dry season, naturally restricted yields, producing wines of great elegance, spiciness and deeply concentrated character – typically cooler climate Eden Valley Shiraz.