



Production:

A Fusion of 2003 2004 2005
2006 and 2007 Vintages
Fully co-fermented blend of
Grenache 42% Shiraz 32%
Cabernet Sauvignon 20%
And Mataro 6%
2760 Bottles blended and comitted to glass 30th of May 2007

Colour:

Deep inky black with intense purple fringes lifting to hints of crimson brick on the meniscus

Nose:

Initially the nose is filled with fat rich aromas of spicy yeast buns redolent with plums. Soaring over these rich base notes is a heady combination of red berry compote layered with cassis and red currant finishing with a black boy rose petal perfume.

Palate:

Rich yeasty plum pudding studied with preserved red berries and raspberry finishing notes. An intense mouth filling richness that lingers on and on combined with the intense fruit sweetness lift and project the flavours throughout the whole palate. The gentle suggestion of coconut vanilla from the American oak leaves the palate clean and uncluttered. Bold but beautifully balanced... not for those seeking a shy and retiring wine!!!

David Franz
david Franz

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“MGRPHHH-PHEWAAAARGH!!!” Five kilos of floppy slobbery lips and tongue attached to the huge shambling ‘Humphrey’ our Dogue De Bordeaux wrenches me from sleep into a nightmare of saliva. The debatable joy of a good morning ‘Pash’ from the Hump is none the less bitter sweet. Old Frankie, the Poster Boy for naughty is dead... THE LARRIKIN IS DEAD!

Sadly, he died living his creed, “... to eat anything that moves, and if it doesn’t move push it...” to the very end. FRANKIE- BROWN SNAKES ARE NOT FOOD!!

BUT... Fear not my friends for his philosophy has been formalised and will be carried forward by Humphrey:

- 1. If Hungry... EAT
- 2. If Thirsty... DRINK
- 3. If NOT Thirsty or Hungry... SLEEP
- 4. If Confused... REFER TO ABOVE!

The Larrikin III lives the spirit of the philosophy;

Why the Blend...?? It tastes good! Why non Vintage...?? It tastes good! Why do it at all... refer to the previous answers!!

The Larrikin III is the product of a lot of left of centre thinking some seriously good fruit and a scant regard for convention. Due to the topography of our various blocks, there are a few little patches of awesome fruit that always got thrown in with much larger parcels. It seemed such a shame to let these tiny parcels disappear into ignominy so in 2003 I did something about it. I’ve long held a theory that to truly integrate the flavour of different varieties you have to get them all into bed together as soon as possible. Following this theory I picked all these little blocks on the one day, then destemmed and co-fermented them on skins. After pressing and Malolactic fermentation, the juvenile larrikin was locked up for it’s first stint in sweet American Oak. The following Vintage was 2004 and I did the same thing using the same vines. We got a little more fruit this time but the intensity was not at all diminished. Phase 2 of the Larrikin Concept was to take the wine from the 2003 / 2004 Cuvee out of the barrel and mix it with the 2005 production. I then back filled my barrels with half of the combined wines and bottled the balance. The 2007 bottling is the third release and I’ve repeated the process each year.

The bottom line is (whimsy aside) it’s SERIOUS because it’s GOOD... But it’s not ‘Rocket Science’, it’s a bottle of wine. END OF STORY!! So as I wrestle to get the Heir apparent off my chest I offer you some free advice... Grab this bottle - fill a glass to the brim - do yourself a ‘flavour’ AND wrestle the bastard until you GRIN !!

