

# Spinifex



## Spinifex “Louis” NV Shiraz Methode Traditional

This is a wine for lovers of beautifully mature Barossa Shiraz wines.

This is the first disgorgement and release of just under 50 doz from a total of 155 doz produced.

The base wine was vinified from a then 107 year old Shiraz vineyard growing in deep sand in the Vine Vale sub region. Comprised almost entirely from the 2005 vintage, small proportions of 2006 and 2007 were also included in the base. Following nearly 3 years in barrel the base was tiraged and spent just under 10 years on lees prior to this first disgorgement. Liqouring at dosage (the addition of typically a younger wine and/or a sugar syrup to top up the disgorged bottles and sweeten the finished wine) has been held to the absolute minimum (approx. 3.5 g/l residual sugar) for the majority of the disgorgement. A very small lot of 72 bottles has been retained with zero dosage, this is truly a wine for the purists (if we don't drink it all.)