

DUTSCHKE

BAROSSA VALLEY

2015 GHR Neighbours Shiraz



Since shifting here to Gods Hill Road back in 2003 our philosophy of being a producer of solely single vineyard wines from our beloved St Jakobi Vineyard changed. We of course still produce our single vineyard favourites from the St Jakobi Vineyard, but also wines from the three vineyards we drive past (along the 2km stretch of dirt along Gods Hill Road) while travelling to the home block. Our philosophy these days is to only produce wine from grapes grown within the 3km stretch of countryside south of our front gate.

We've been blessed by being able to call our little "patch of dirt" here on Gods Hill Road our home. God's Hill Road is almost 2km long, and runs along a small hill range on the western side of the Lyndoch Valley. Along this short stretch of dirt road are some wonderful Shiraz vineyards growing on a great collection of soil types. Out of our living room window we have Peter & Sharon Gilsmore's Max's Vineyard growing on some sandy terrain with scatterings of ironstone and quartz; Robert and Nanette Staker's Vineyard of Shiraz on Benno Semmler's old property with red-brown earth over clay; and (Wally) Krieg's Vineyard, much of what was planted back in the 1920 and 1930's growing on some red dirt over clay and biscay soils.

Like our 2014 GHR Neighbours Shiraz, our 2015 vintage is a blend of Shiraz from just two of the three vineyards we normally take grapes from - Wally's Block and Max's Vineyard.

Expect to taste the ripe red berry fruits that we know Shiraz delivers with supporting flavours of mocha and spice from the 20 months of barrel maturation. The French and American oak characters compliment the sweet fruit mid palate concentration and the range of red berry characters. Soft dry tannins highlight the finish.

We trust you'll enjoy it!

Winemaker	Wayne Dutschke
Vineyard	"Max's Vineyard", "Wally's Block" and "Staker's Vineyard"
Region	Gods Hill Road, Lyndoch, Barossa Valley, South Australia
Harvest date	10th Feb (Max's), 16th Feb (Staker's), and 2nd March (Wally's) 2016
Alcohol	14.5%
Oak maturation	20 months in new & older French and American Hogsheads
Bottling date	January 2017
Cellaring potential	Drink now or over the next 10 plus years as the wine develops

94 points, James Halliday Wine Companion 2018