

Gods Hill Neighbours



2011 GHR Neighbours SHIRAZ
(Gods Hill Road)

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. Gods 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 1920s and 1930s growing on some red dirt over clay and biscay soils.

The 2011 GHR Neighbours Shiraz is a blend of these three vineyards and is a mouth-filling full flavoured wine. After maturing in both French and American oak hogsheads for 20 months, the barrels of Shiraz were blended together and the wine left to settle and naturally clarify before bottling. The spice and mocha characters from the French and American oak complement the plum and ripe red berries on the nose and palate with soft drying tannins to highlight the finish.

We trust you'll enjoy it!

Winemaker:	Wayne Dutschke
Vineyards:	Peter Gilsmore's "Max's Vineyard" Wally and Daphne Krieg "Wally's Block" Robert and Nanette Staker's "Staker Vineyard (Benno's)"
Region:	Lyndoch, Barossa Valley, South Australia
Harvest Dates:	27th March (Staker's), 27th March (Max's Vineyard) and 7th April 2011 (Wally's)
Alcohol:	14.7%
Oak Maturation:	20 months in new & older French & American Hogsheads
Cellaring potential:	Drink now to 2019