

DUTSCHKE

BAROSSA VALLEY



Sun Dried Shiraz

My love for great Aussie fortifieds has led me to produce something quite unique. A real Liqueur Shiraz! Shiraz grapes were left to hang and wither on the vine, shrivelling and concentrating the sugars and grape flavours. Harvested as raisins, crushed into small picking bins and then fortified with neutral grape spirit during the initial stages of ferment, we were able to trap and preserve the wonderfully intense characters of the super ripe Shiraz grape.

Sun-Dried Shiraz is thick and viscous, with plenty of rich flavours of raisins, black currant, liquorice, plums and a few other red berry fruits. It's lusciously sweet with plenty of warm alcohol. Having a mouthful of Sun-Dried Shiraz is a great way to finish a cold winters evening and goes real well with stinky cheeses. The Barossa Valley is blessed by having plenty of sunshine and plenty of Shiraz grapes. A combination of the two, and with a bit of winemaking imagination, results in a uniquely rich and luscious wine like this.

This wine too, is truly great stuff!

Winemaker	Wayne Dutschke
Vineyard	Ken Semmler's St. Jakobi Vineyard, Lyndoch, Barossa Valley
Region	Barossa Valley
Varieties	Shiraz
Alcohol	18.0%
Oak Maturation	In old French and American oak hogsheads.

91 points, The Wine Advocate, Issue 205, Lisa Perrotti-Brown

91 points, James Halliday Wine Companion 2011