



FIRST DROP WINES FAT OF THE LAND EBENEZER SHIRAZ, 2012

BACKGROUND

MATT 'GANTOS' GANT AND JOHN 'JR' RETSAS ARE TWO MATES WITH A LIFELONG COMMITMENT TO MAKING KICK-ARSE BOOZE AT THEIR WINERY, 'HOME OF THE BRAVE', IN THE BAROSSA. THESE ARE WINES WITH FLAVOR, TEXTURE AND A SPLASH OF FUNK, MADE WITH THE BEST FRUIT FROM UNIQUE PATCHES OF THE BAROSSA, ADELAIDE HILLS AND MCLAREN VALE.

ARNEIS, NEBBIOLO, TRINCADEIRA, MONTEPULCIANO – IT'S AN ECLECTIC BUNCH OF VARIETALS AND BLENDS, BUT THAT'S WHAT THEY'RE ALL ABOUT. THIS IS BOOZE CRAFTED WITH A FLAIR FOR CREATIVITY, A TWIST OF INNOVATION – AND A SENSITIVITY FOR TRADITION. THAT'S RIGHT, IT'S NOT ALL TOURIGA/CABERNET BLENDS, AS THE BOYS ARE JUST AS MAD ABOUT MAKING THE BEST SHIRAZ IN THE BAROSSA VALLEY. THROUGH YEARS OF DEDICATED VINEYARD PROSPECTING AROUND THE REGION THEY'VE PICKED OUT THE BEST BITS OF DIRT FOR THIS NOBLE VARIETY.

FIRST DROP IS ABOUT LIFE, FLAVOR, AND FUN – WINES TO DRINK!

IF YOU'VE MET THESE BLOKES OR AT THE VERY LEAST VISITED THEIR WEBSITE, YOU MIGHT HAVE NOTICED THE PRETTY ARTISTIC APPROACH TO PACKAGING TOO. WHETHER IT'S THE HOGARTH-INSPIRED MOTHER'S RUIN ILLUSTRATION OR THE FUNKED-UP STREET ART ON THE 2% SHIRAZ, THIS IS BOOZE THAT LOOKS AS GOOD AS IT TASTES.

WINEMAKING

THE BAROSSA IS AN AMAZING PLACE WITH A DIVERSE HISTORY FROM WHICH A GREAT COMMUNITY HAS GROWN LIVING OFF THE FAT OF THE LAND. FAMED FOR ITS SHIRAZ VINEYARDS, SOME DATING BACK TO THE 19TH CENTURY, THE WINES FROM THIS SMALL, BUT PROUD REGION ARE AS UNIQUE AND DIVERGENT AS ITS HISTORY AND COMMUNITY. ONE CAN MAKE SUCH VARIED EXPRESSIONS OF SHIRAZ, DUE TO THE DIFFERENT MESO-CLIMATES OF DISTRICT, THE ELEVATION RANGE, AND THE MYRIAD OF SOIL TYPES THAT ARE TO BE FOUND THROUGHOUT THE BAROSSA. THE FAT OF THE LAND SERIES SEEKS TO SHOWCASE THE DISTRICTS OF THE BAROSSA, AND THE CONTRASTING STYLES OF SHIRAZ THAT CAN BE MADE HERE.

TASTING NOTES

AN ENIGMATIC EXPRESSION OF BAROSSA SHIRAZ, ITS MOUTH FILLING, FRUIT LADEN MID PALATE IS ENHANCED BY COMPLEX FLAVOURS OF EARTH, WET STONE AND HINTS OF LEATHER AND SPICE. THIS WINE HAS BEEN MATURED IN 40% NEW FRENCH OAK HOGSHEADS FOR 20 MONTHS TO FURTHER ENHANCE ITS INHERENT STRUCTURE. A TEXTURAL WINE TO BE SAVOURED NOW, OR IN 10 TO 15 YEARS TIME.

REVIEWS

94 POINTS. MARY-ANN WOROBIEC (WINE SPECTATOR MAGAZINE):

"THIS RED IS SUPPLE AND PLUSH, WITH GRACEFUL TANNINS AND RIPE, SUCCULENT FLAVORS OF CHERRY AND CASSIS. ACCENTS OF DRIED VIOLET, SANDALWOOD AND CIGAR BOX LINGER ON THE LONG FINISH. DRINK NOW THROUGH 2030."



VINTAGE: 2012

WINERY: FIRST DROP WINES ([HTTP://WWW.FIRSTDROPWINES.COM/](http://www.firstdropwines.com/))

REGION: MCLAREN VALE

AVAILABILITY: AVAILABLE NOW IN CLASSICS

LCBO NUMBER: 466169

BOTTLE SIZE: 750 ML

COMPOSITION: SHIRAZ / SYRAH (100%)