

OLD BASTARD SHIRAZ 1998

Ninety-five points, Robert Parker Jnr.
Ninety-five points, James Halliday, April 2001

The Old Bastard is a selection from the 'OB 1893,' (Old Bastards), block. The selection is made at the blending of the Old Vine Shiraz. If there are any exceptional barrels, they are further matured for up to six months and made into a special, limited release wine.

The 1998 Old Bastard was selected from wine matured in new American oak hogsheads for 36 months. The selection criteria was based on intensity of flavour and aroma. The 1998 vintage was conducive to quality red wine due to a cool to warm, dry growing season. The wine was fermented in stainless steel and transferred to oak, after alcoholic fermentation, where it completed its malolactic fermentation. It was racked and acid adjusted post MLF, then returned to barrel. The wine was topped regularly with no racking for 24 months.

The wine was bottled with no fining or filtration.

Colour: Crimson with a youthful edge.

Nose: Blackberry, raspberry, plum, blueberry, banana, with lifted pepper and spice complexity. Secondary aromas of caramel and mocha offer added complexity.

Palate: Nice glycerol viscosity is well balanced with acid and tannin to give a wine with great texture. Flavours of blackberry jam and vanilla are met mid-palate with oak-derived tannin and flavour to finish with a fine tannin finish.

Notes: Rich and intense with the warmth and flavour that only the Barossa can achieve.