

# Spinifex

Barossa Valley



## 2015 Spinifex Lola

Semillon and Ugni Blanc have been grown in the Barossa Valley since the 1850's, self evident proof of the suitability of these varieties to the soils and climate of the Barossa Valley. The vineyards that provide the core of Lola, Ugni blanc and Semillon, are 65, 70 and 110 years of age. Their strengths are their high natural acids, complex yet subtle herbal aromatics and fine structures. The Viognier and Muscat-a-petit Grain contribute texture, flesh and floral aromatics.

Low yields, thoughtfully managed vineyards and precise timing of harvesting is essential in regions with warmer climates to deliver wines with freshness and verve.

All parcels of fruit were hand harvested separately and chilled prior to handling. Grapes were crushed and macerated on stems and skins for between 4 and 10 hours prior to pressing. Pressings are retained and utilized in the final blend. Juices were only roughly settled prior to fermentation in both stainless steel (approximately 70%) and old wood (30%). All fermentations were conducted with indigenous yeasts, approximately 20% also underwent natural malolactic fermentation.

Components were matured sur lie prior to bottling after 9 months without filtration.

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