

2018 “The Ball Buster”

Technical Data

Appellation: Barossa Valley

Varietal: 77% Shiraz, 15% Merlot, 8% Cabernet Sauvignon **Yields**

per Acre: 2-3 t/acre

Cases Produced: 9550

Wood treatment: 2-8 Year old American/French Oak Barrels

Length of barrel Maturation: 24 months.

Alcohol %: 15.9 **Acidity:** 7.14 **pH:** 3.38 **Residual Sugar:** 1.5

Viticulture Practices: The grapes that make up the Ball Buster are sourced from various vineyard located throughout the Barossa Valley. The vineyards chosen express the area in which they are grown. The TAIT philosophy is that the grapes and subsequent wine must have intensity of flavour and richness. The age of the vineyards that make up the Ball Buster range from 7-50 years old.

Vinification Notes: The grapes are picked when they are physiologically ripe to obtain peak ripeness in terms of sugar and flavour. The grapes are de-stemmed into open fermenters, pH is adjusted and fermentation takes place over 7-10 days at a temperature of approx 24 degrees centigrade. Plunging and or pumping over takes place 3 times a day. The wine is then pressed using a Basket Press. Juice is then transferred to tank or barrel to undergo Malo-lactic fermentation. All wine is racked and returned to barrel 2 to 3 times during the 24 month period to ensure a clean wine that does not need any fining or filtration.

Colour: Dense Black Purple

Nose: Cheery/raspberry intermingled with white pepper and toasty fresh vanillin oak.

Palate: Juicy palate, brambly fruit, silky tannins, with a persistent finish.

