

# EARTHWORKS GYPSY BLACK

OPEN VAT FERMENTED

## SHIRAZ

BAROSSA VALLEY

2008

Gypsy Black - a much loved eccentric and raconteur. Travelling from vineyard to vineyard, his old caravan in tow, he was a valued pair of hands, helping the small family growers with picking and pruning. Asking only for meals, characters like 'The Gypsy' are some of the unique threads which held the Barossa together in tough times; when labour was in short supply and extra monies even scarcer.

### The Vineyards

The Barossa is blessed with exceptionally good old vine Shiraz. In the Northern Barossa Valley plains, these Shiraz vines are grown in the world's oldest known soils. Some 200 million years old, they are predominantly free draining sandy soils overlying red clay loams. This is powerful, rich, full flavoured Shiraz country - 'typical Barossa' and the Riebke and Schiller families have been growing grapes here for generations.

### The Wine

Gypsy Black is built from the vineyard up. Ripe grapes are hand picked and destemmed into 'open-top oak vat' fermenters; a practice not used at the winery for over 50 years. Fermentation proceeds with natural yeasts from the vineyard and twice daily hand-plunging controls fermentation temperature. The richness and power of this wine is enhanced through maturing the wine for 18 months in oak hogsheads and large oak vats.

### Tasting Notes

Unashamedly Barossa Valley Shiraz!

Colour: Deep blood red

Aromas: Plums, prunes, earth and tar. There are hints of chocolate and roasted nuts.

Palate: Honest, round and plush. 'The Gypsy' has generous flavours of liquorice, blood plums and rich chocolate. This wine has great fruit concentration, finishing with long harmonious and velvety tannins.

### Vintage Information

Vintage: 2008

Region: Barossa Valley

Winemaker: Tyson Bitter & Andrew La Nauze

Alc/Vol: 13.5%

Total Acid: 6.2 g/L

pH: 3.68

Oak: 18 mths New French oak vat (36%), new French oak puncheons (4%), balance in older American (28%), French (22%) and Hungarian (10%) oak Hogsheads.



### Earthworks Barossa

Today the tiny family wine grower is under siege as commercial pressures threaten their treasured traditional farming practices. Earthworks Barossa creates synergies between the winemaker and the local wine growing families ensuring a future for these dedicated and loyal farmers.

EARTHWORKS - a little Barossa local hero; grown by family owned vineyards and made by multi-generational winemakers; the Lindner, Bitter and Hill Smiths.



EARTHWORKS



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*After hand picking Shiraz grown in the world's oldest known soils, "open top oak vat" fermentation is used along with natural yeasts and twice daily hand plunging; a technique not used at the winery for over 50 years. Some things are better done the old way.*

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Suitable for vegans

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