



LIENERT VINEYARDS

Lienert Vineyards Sieben Klon Barossa Valley Shiraz

“Some say “oils ain’t oils”.....well in this case Shiraz ain’t Shiraz.

Shiraz is the most amazing and versatile variety I have the current pleasure of working with. Presenting a veritable kaleidoscope of flavour and structure to satisfy even the most picky of wine drinkers, it can be of the rich, dark fruited and full bodied style (of which the Barossa is famous) or bright and floral, red fruited, savoury and elegant (which rings the bell of the Melbourne somm set).

Variation in wine flavour and character can be drawn from an almost endless list of factors - from soil, to climate, to viticulture, to winemaking, to vintage variation....and so on ad infinitum. In this instance, we’ve pursued harmony and perfect balance by blending wines produced from the different clones of Shiraz that grow in our vineyards. Each with their own distinctive style stamp and their own Shiraz tainted personality, we’ve brought them together to create a richly flavoured wine beast of seamless flavour and complex character. Simply achieved at one level (7 wines into 1 – how hard can it be!), yet skilfully at another (getting it just right). Our purpose in making this wine was not to show you how clever we are, but to reinforce our passion for Shiraz, and our love of our vineyard, our region and all the wondrous wine its landscape yields.

The Seiben-Klon Shiraz (German for ‘seven clones’, a tip of that hat to Great-Great-Great Grandfather Conrad) is the result of many years of fine tuning and careful experimentation in our estate vineyard by my brother and in house vine whisperer John to produce a wine of sublime balance. A wine with power and elegance, red and dark fruits, prettiness and intensity. And why it may sound contradictory, natural harmony between the disparate character elements of the seven clones can be achieved by judicious blending.

The Seven Clones of our vineyards out on the Barossa’s Western edge are:

1654 – The mainstay of the Barossa valley – *Dark fruits, structure, length, richness*

Yalumba 2 (La Mouline) – Hermitage French clone – *Finesse, elegance*

EVOS12 - Poonawatta clone – Eden Valley selection – *Fruitiness and fragrance*

BVRC12 – Barossa Selection – *Red fruits and medium body*

1127 – Spicy clone with highest levels of rotundone (pepper character)
– *Spice, fruit, grippy tannins*

R6 – long and big bunches – Mineral and bright fruits

Sardi 3 – McLaren Vale Selection – *Classic McVale characters and a nice saline edge*

As a general rule we harvest and ferment each clone separately. Harvest date is chosen to best allow each grape to express its best character/s. By example, in the case of EVOS12 (Eden Valley clone) we harvest earlier than the others to allow for a beautiful perfume and liveliness in the final wine. We ferment in small 2t open top fermenters and hand plunge daily up to 4 times depending on the desired flavour profile. Certain clones are fermented cooler to better express delicate aromatics whilst some are plunged and pumped over to achieve a more structural element. The trick is finding the right balance.” James Lienert, winemaker

