

The Bandit

BY HOUGHTON

SHIRAZ TEMPRANILLO 2008



BACKGROUND

"The Bandit" was Western Australian Monndyne Joe, who earned notoriety for his elaborately planned jail-breaking..

Moondyne's good taste was to be his undoing. His final capture occurred when he broke into the Houghton winery in 1869.

The Bandit wines are daring blends of tremendous character which immortalise the legend.

2008 VINTAGE

Refreshing rains during the growing season replenished the soils and meant that the vines had large leafy canopies for the warm summer which followed.

The warm summer was moderated by cool ocean breezes and the resulting fruit had ideal sugar ripeness and acid balance.

WINEMAKER'S NOTES

The fruit was mechanically harvested during the night when temperatures were coolest to maintain freshness and fruit flavour. The wine was gently pressed off skins, tank fermented and then transferred to seasoned French oak barriques for malolactic fermentation and maturation. Following fourteen months maturation the wines were blended and bottled.

TASTING NOTES

Brilliant, bright ruby red with a purple hue, aromas of ripe cherries and Satsuma plums burst forth, balanced by hints of nutmeg, liquorice and cinnamon spice.

The palate is soft and lively, combining mulberry fruit and spice of cool climate Shiraz with sweet plum and savoury, dry tannins from the Spanish derived Tempranillo.

Cinnamon and clove spice, derived from French oak maturation, yields a long and lingering finish.

FOOD SUGGESTION

Enjoy with slow roasted lamb with oregano, lemon, olives and ricotta or simply with a fresh baguette and olive tapenade.

VINTAGE 2009

GROWING AREAS

Western Australia

GRAPE VARIETY

75% Shiraz
25% Tempranillo

WINEMAKER

Jeremy Hodgson

ALCOHOL 14.6%

pH 3.6

ACIDITY 6.0 g/litre

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