

FAT *bastard*[™]

SHIRAZ



WINERY	Gabriel Meffe
WINE NAME	FAT <i>bastard</i> Shiraz
VINTAGE	2010
VARIETAL(S)	100% Shiraz
APPELLATION(S)	Vin de Pays d'Oc

VINTAGE NOTES

Harvest began in September when the days were extremely hot, so cooling the grapes once they arrived was necessary in order to preserve the aromas and balance of the wine. The result is a very concentrated Shiraz with lovely jam and spicy notes on the nose.

MATURATION/WINEMAKING

Our winemakers work very closely with the growers to determine the start of the harvest. Our goal is to seek aromatic ripeness and rich varietal character.

Upon arrival at the winery, the grapes were passed through the crusher-stemmer and sent into tanks for a brief cold-soak. Alcoholic fermentation took place at low and controlled temperatures to reduce the tannin extraction. The wine is pressed pneumatically and run into stainless steel tanks to undergo malolactic fermentation.

TECHNICAL DATA

TOTAL ACIDITY	3.2 g/100ml
ALCOHOL %	13%
pH	3.75
WINEMAKER	Véronique Torcolacci
VINEYARDS	To make the FAT <i>bastard</i> Shiraz we sourced wines in the Minervois area near Carcassonne, in the Pezenas sector, and in the north of Nîmes. These vineyards present excellent conditions for the Shiraz vines. The stony soil and a perfect microclimate yields mature grapes with a high concentration of color and aromas.
COLOR	Dark ruby color.
BOUQUET	Intense nose with black pepper and black cherry notes.
TASTING NOTES	Rich on the palate with a robust body and complex aromas. Soft, round tannins with flavors of black olives, liquorice and plum.
FOOD PAIRINGS	A perfect match with red meat, lamb, spicy foods and full-bodied cheeses.

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