



ROLF BINDER

BAROSSA VALLEY



"The wine shows great fruit, texture and lineage; it is a very defined wine with great power yet shows an elegance that entices the drinker. This particular release from an outstanding vintage will be an excellent wine for cellaring."

- Rolf Binder

2016 BULL'S BLOOD®

Shiraz - Mataro Pressings

Winemakers: Rolf Binder & Harry Mantzarapis

Hungarian 'Bikaver' wine translates to 'Bulls Blood' and dates back to the 1500's when the Hungarians were fighting the Turks. It was a wine for strength in battle! The first Veritas 'Bulls Blood' was produced in 1967 by R. H. Binder and the label as remained similar to this day. It has become an Australian 'cult' wine and one that collectors enjoy for its wonderful ageing potential.

THE VINTAGE:

The 2016 Barossa grape harvest was a stand-out, with high quality fruit and supply returning to normal after several low-yielding vintages. Drier soils, combined with a warmer than average Spring and early summer meant the vines got away at a cracking pace, growing well and setting a good number of bunches. Rainfall in January, followed by generally mild conditions throughout late January/February saw phenology keep up with sugar levels in Shiraz - lots of brown, crunchy seeds early, yielding rich, ripe tannins - and early flavour development. Shiraz yields were 10-20% above the five year average.

THE WINEMAKING:

Fruit sourced primarily from the Chri-Ro estate vineyard. Hand pruned and hand picked, the Bull's Blood is fermented in open fermenters for seven days with pump overs twice daily for maximum flavour, colour and tannin extraction. Following fermentation on skins, the juice is drained off. The remaining Mataro skins still contain a large amount of fermenting juice and due to the contact with the ripe skins, contain wonderful, rich flavours. Those skins are gently pressed. The final pressure on the cake is soft, giving an almost gentle 'basket press' effect. After pressing, the wine is fermented to dryness, racked and placed in American and French oak puncheons, comprising of 80% new oak, the remainder one year old barrels.

ANALYSIS: Alc. Vol 14.47% - Acidity 6.47 g/l - pH 3.56

THE PROFILE:

A rich deep red colour. The depth and roundness on the palate is wonderful, indicative of the 2016 vintage; showing exotic spice, stewed plums, mulberries, dark chocolate and licorice. The mid palate builds immediately with depth, texture and rich, luscious tannins. The back palate is strong, coating the entire mouth with great length and persistent flavours. A full bodied, perfectly balanced blend of oak and fruit.

CELLARING:

Although the wine is quite approachable in its youth, it will be shining at 5-10 years and drinking beautifully as an aged wine until at least 2030.

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