



FAT *bastard*

SHIRAZ

Winery Gabriel Meffre
Wine Name FAT *bastard* Shiraz
Vintage 2007
Varietal(s) % 100% Shiraz
Appellation(s) Vin de Pays de Vignobles de France
Vintage Notes Warm temperatures without rain throughout the season allowed us to harvest grapes at optimum maturity with concentrated flavors. This vintage is showing a large aromatic palate with notes of dark fruit and violets, with silky tannins and lovely balance.

Maturation/Winemaking Our winemakers worked very closely with the growers to determine not only the date to start the harvest, but even the hour. Their goal was to seek perfectly mature fruit with varietal character and aromatic ripeness.

Upon arrival at the winery they immediately begin the de-stemming and crushing process. The juice is then fermented at controlled temperatures. The wine is pressed pneumatically and run into stainless steel tanks to undergo malolactic fermentation. 30% of the wine is aged in oak for six to eight months before blending and bottling.



TECHNICAL DATA

Total Acidity 3.3 g/l

Alcohol 13.5%

pH 3.7

Winemaker Thierry Boudinaud


Vineyards To make the FAT *bastard* Shiraz we source wines in the Minervois area near Carcassonne, in the Pezenas sector, and in the north of Nimes. 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 A seductive red, with hints of purple

Bouquet A powerful nose of dark berries, licorice and a touch of smooth oak.

Tasting Notes Generous on the palate with a robust body and notes of blackcurrant, spice and vanilla complimented by smooth, ripe tannins.

Food Pairings A perfect match with red meat, lamb, spicy foods and full-bodied cheeses.

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