



FAT *bastard*[™]

SHIRAZ

WINERY Gabriel Meffre
WINE NAME Fat *bastard* Shiraz
VINTAGE 2008
VARIETAL(S)% 100% Shiraz
APPELLATION(S) Vin de Pays D'Oc
VINTAGE NOTES Cool nights and hot days, with ample rain during the growing period and dry weather during the harvest resulted in perfect conditions for grape maturation. The result was a vintage with more complex aromas and a full, round palate.

**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 quintessential varietal character and aromatic ripeness.

Upon arrival at the winery, the de-stemming and crushing process began immediately. The juice was then fermented at controlled temperatures. After, the wine was pressed pneumatically and run into stainless steel tanks. 20% of the wine was aged in both oak barrels and tanks for 6 to 10 months before blending and bottling.



TECHNICAL DATA

TOTAL ACIDITY G/L 3.4
ALCOHOL 13.5%
pH 3.7
WINEMAKER Thierry Boudinaud
VINEYARDS To make the *FAT bastard* Shiraz we sourced 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 Rich, dark crimson color
BOUQUET Intense ripe fruit with fresh dark berries, and spices
TASTING NOTES Rich and full with blackberry, cherry, and plum fruits accented with spicy licorice, and black pepper. Soft, round tannins followed by a smooth, vanilla finish.
FOOD PAIRINGS Pairs well with grilled beef or lamb dishes and complements spicy foods and strong cheeses.

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