

The Gimp Shiraz 2005

A child of mixed parentage, The Gimp is a black-hearted beast sourced from the McLaren Vale and Langhorne Creek regions of South Australia. Fermentation was conducted over nine days in open fermenters with maturation in French and American oak.

Conceived as a multi-regional blend, The Gimp uses fruit from dedicated, quality-first vineyards that Duane Coates works with in a consultant winemaker role. From 2005 the grapes were sourced from

McLaren Vale 87% from Adrian and Robin Strachan
Willunga Hills Organic

Apart from growing grapes for the Coates Organically Grown Shiraz, Adrian & Robin produce awesome organic almonds and olives from their Willunga property.

Langhorne Creek 13% from Joe and Colleen Borrett (Raydon Estate)
The Borrett Family have lived at Raydon Homestead in Langhorne Creek since 1860 & have been growing grapes since 1915 on the floodplains of the Bremer River. Joe (Barry) is the 5th generation of Borrett family & with his wife Colleen started producing their own wine in 1999 under the Raydon Estate label.

Released January 2007, 200 cases produced.

Tasting Notes

With flavours of brooding dark fruits and exotic spice there is, of course, a hint of gaminess and new leather. While providing hedonistic pleasure now, cellaring in a cool, dark place is recommended. For maximum gratification bring out The Gimp in 5 to 10 years.