



Production:

63% 2005, 25% 2004, 12% 2003
Fully co-fermented blend of
37% Shiraz, 34% Cabernet, 17%
Grenache 11% Mataro
2005 Portion 2.5 Tonne,
Picked 1/4/05

Colour:

Deep inky black with intense
purple fringes lifting to
hints of crimson brick on the
meniscus

Nose:

Initially the nose is filled
with fat rich aromas of spicy
yeast buns redolent with
plums. Layered over these
rich base notes is a delicate
aroma of red berry compote of
cassis and redcurrant fin-
ishing with a black boy rose
petal perfume.

Palate:

Rich yeasty plum pudding
studded with preserved red
berries and raspberry finish-
ing notes. An intense mouth
filling richness that lingers
on and on combined with the
intense fruit sweetness lift
and project the flavours
throughout the whole palate.
The gentle suggestion of
coconut vanilla from the
American oak leaves the
palate clean and uncluttered.
Bold but beautifully bal-
anced... not for those seeking
a shy and retiring wine!!!

“Frank,” our Bull Mastiff cross Staffy
has centre stage as the biggest Larrikin
in the family. While most of the time he
can be sunning himself in any one of his
favourite half dozen choice spots doing
his beige wombat impersonation every so
often he will arc up. With his out of
focus appearance from a fuzzy shaggy and
Like most of his breed it’s another year

before his brain is actually scheduled to grow so he’s always getting
into trouble with the neighbours. Still, they generally forgive him as he
does mean well.

The wine on the other hand is the product of a lot of left of centre
thinking someseriously good fruit and a scant regard for convention. Due
to the topography of our various blocks, there are a few little patches of



awesome fruit that always got thrown in
with much larger parcels. It seemed such a
shame to let these tiny parcels disappear
into ignominy so in 2003 I did something
about it. I’ve long held a theory that to
truly integrate the flavour of different
varieties you have to get them all into bed
together as soon as possible. Following this
theory I picked all these little blocks on
the one day, then destemmed and co-fermented
them on skins. After pressing and Malolactic
fermentation, the juvenile larrikin was
locked up for it’s first stint in sweet
American Oak.

The following Vintage was 2004 and I did the
same thing using the same vines. We got a
little more fruit this time but the inten-
sity was not at all diminished. Phase 2 of
the Larrikin Concept was to take the wine
from the 2003 / 2004 Cuvee out of the barrel
and mix it with the 2005 production. I then

back filled my barrels with half of the combined wines and bottled the
balance. The 2005 bottling is the second release and I’ve repeated the
process each year. The latest wine in the bottle is ‘03, ‘04, ‘05, ‘06, ‘07...
but you’re just going to have to wait to see what that tastes like!

david Franz, Vigneron and Winemaker

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