



**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  
cassise 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. With his out of focus  
appearance from a fuzzy shag pile coat  
he’s beautiful in a very individual way.  
Most of the time he can be found sunning  
himself in a choice spot; doing his beige  
wombat impersonation. Every so often  
though, he will arc up for a bit of argy  
bargy. Like most of his breed it’s going  
to take a minor miracle to occur

before his brain is likely to grow so he’s  
always getting into trouble with the  
neighbours. Still, they generally forgive  
him; his rakish good looks and boyish  
charm make them forget for awhile he’s  
just eaten a couple of their prize laying  
chooks. Well so they say that is.

The wine on the other hand is the product  
of a lot of left of centre thinking some  
seriously 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 its 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 intensity 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!

Larrikin II n.v.