

Shoofly

## SHOOFLY

Adelaide, South Australia



Ben Riggs

“Key to Shoofly’s success is in the management of the vineyards enabling Ben Riggs to deliver consistent quality.”  
Wine Spectator (December 2009)

**FOUNDED:** 2005

**HARVEST:** **Barossa Valley:** End Feb to late April,  
**McLaren Vale:** Mid Feb to late April,  
**Langhorne Creek:** Late Feb to late April,  
**Adelaide Hills:** Mid-March to late April,  
**Yarra Valley:** Early March to early May

**SOILS:** **Barossa Valley:** Grey/brown, loamy sand and clay loam, **McLaren Vale:** Quartz and shallow sandy loam over marly limestone clay, **Langhorne Creek:** Red/brown to dark gray alluvial sandy loams, **Adelaide Hills:** Gray/brown loam sands and clay loam, **Yarra Valley:** Brown sandy loam and rocky gravel over clay

**WINEMAKER:** Ben Riggs

**CLIMATE:** **Barossa Valley:** Continental – warm, dry days with low humidity and cool nights,  
**McLaren Vale:** Mediterranean - substantial meso climate variation between sites  
**Langhorne Creek:** Mediterranean  
**Adelaide Hills:** Cool climate due to high altitude vineyards,  
**Yarra Valley:** Cool climate, varies with altitude and aspect but even warmest sites are still comparatively cool

**VARIETIES PLANTED:** Shiraz, Grenache, Pinot Noir, Verdelho, Viognier, Sauvignon Blanc, Riesling, Chardonnay, Semillon

**WEBSITE:** [www.shooflywines.com](http://www.shooflywines.com)



Shoofly's premium growing regions produce the best fruit from low yielding vines.



**PROFILE:** Australians are serious about keeping their cool. They may look relaxed as they casually shoo away the incessantly buzzing flies, but the message is clear - nothing's going to get them down! They tend to take life's challenges in stride and simply get on with the job at hand. Like making wines with some oomph and stuffing, the sort you'd just as likely tuck into with your midweek pasta and take to a fancy dinner party on the weekend. That said, they take their winemaking pretty seriously, and it shows with Shoofly's collection of robust, full-of-flavor wines. Crafted from hand-selected vineyard sites that are rich in character and demonstrate true varietal pedigree, these are wines that show Australia at its best.

**VITICULTURE:** Ben Riggs, Shoofly's ubiquitous winemaker, is a South Australian native who knows his stuff, and where to get it. His roster of grape growers is one of the most sought after contact lists in the country, meaning the grapes come from a “who's who” of Australian growers and viticultural neighborhoods. The Barossa Valley boasts some of the oldest vines in the world, and the wildly concentrated Shiraz and Grenache show it. McLaren Vale's temperate maritime climate offers reds of rich, ripe fruit character and great acid balance. Langhorne Creek, a “cool desert” situated on South Australia's Fleurieu Peninsula, produces soft, fruit-driven wines, with Shiraz, Grenache, Viognier and Verdelho all performing admirably. Seductive Pinot Noir from Yarra Valley, the oldest wine producing region in Victoria, has achieved more with this difficult variety than any other wine region in Australia. And the Adelaide Hills' rolling vineyards, perched high up in the Mount Lofty Ranges, enjoy a cool-climate perfect for zippy Sauvignon Blanc and crisp Chardonnay.



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703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 • Fax (707) 258 9577 • [www.obcwines.com](http://www.obcwines.com) • [cellar@obcwines.com](mailto:cellar@obcwines.com)

# THE WINES

Aussie Shiraz leads the world with its dense, ripe fruit flavors, while whites from Down Under are generous and refreshing. Not surprisingly, the Shoofly wines play to these strengths with a range that consists of a Shiraz, a Pinot Noir, a Chardonnay, and the Buzz Cut white blend.

**Buzz Cut:** A wildly aromatic blend of Verdelho, Viognier, Sauvignon Blanc, Riesling, Chardonnay and Semillon. The fruit is sourced from McLaren Vale, Adelaide Hills and Langhorne Creek, showcasing juicy, tropical flavors, exotic perfume and a refreshing, structured palate.

**Chardonnay:** Shoofly's Adelaide Hills Chardonnay is blended with a dash of Riesling and Verdelho to give bright, juicy flavors reminiscent of grapefruit and melon. This zippy Chardonnay offers aromas of tropical fruit, peaches and melon while on the palate; grapefruit and lemon zest are complemented by zingy acidity.

**Pinot Noir:** The Yarra Valley's ideal growing conditions and loam/clay-based soils for Pinot Noir are exactly what brought Shoofly here. The fruit is tank fermented then spends eight months maturing in 100% French oak. The result is a seductive and elegant Pinot Noir style that shows off notes of dark cherries, earthiness, and cola that are cradled by soft tannins and well integrated spicy oak.

**Shiraz:** 100% Shiraz fruit from McLaren Vale and Langhorne Creek. The fruit is tank fermented then spends ten months in new and older French oak for a dash of savory spice – but nothing over the top. Big, bold and delicious fruit flavors with oodles of spicy plums, black pepper and earthy mint.

**WINEMAKING:** The Shoofly winemaking team is led by one of Australia's best – Ben Riggs. As a native of McLaren Vale, he has been crafting some of the region's finest for two decades. His vision is clear: no flabby wines, no raisins and leave the oak for the trees! The team brings decades of winemaking and tasting experience to the table, so they've figured out how to make a wine that will drink well to the last drop. These are fleshy, balanced wines bursting with vibrant, delicious fruit. And the team believes a little barrel maturation goes a long way, after all, who wants to choke on oak?

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Adelaide Hills' is Austalia's premiere cool-climate region well suited for growing Shoofly's crisp and aromatic Chardonnay



Ben Riggs as winemaker by day and a favorite entertainer by night



The Shoofly Shiraz was awarded a place in Wine Spectator's Top 100 Wines of 2009 (out of the 17,000+ wines tasted)!