



SHOOFLY

Adelaide, South Australia

"Key to Shoofly's success is in the management of the vineyards enabling Ben Riggs to deliver consistent quality."

- Wine Spectator (December 2009)



Ben Riggs

FOUNDED: 2005

WINEMAKER: Ben Riggs

REGIONS & HARVEST: McLaren Vale: Mid Feb to late April
Langhorne Creek: Late Feb to late April

CLIMATE: McLaren Vale: Mediterranean - substantial meso climate variation between sites
Langhorne Creek: Mediterranean

SOILS: McLaren Vale: Quartz and shallow sandy loam over marly limestone clay
Langhorne Creek: Red/brown to dark gray alluvial sandy loams

VARIETIES PLANTED: Shiraz

WEBSITE: www.shooflywines.com



Shoofly's premium vineyard selections produce the best fruit from low yielding vines.

PROFILE: Australians are serious about keeping their cool. They look relaxed as they casually shoo away buzzing flies, and 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 that you're just as likely to tuck into with your midweek pasta, as take to a fancy dinner party on the weekend. Winemaking is a serious business, and it shows with Shoofly's robust, full-of-flavor Shiraz. Crafted from hand-selected vineyards that are rich in character and demonstrate true varietal pedigree, here is a McLaren Vale Shiraz that delivers a world-class perspective.

VITICULTURE: Ben Riggs, Shoofly's tenacious 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; Shoofly's grapes come from a "who's who" of Australian growers. 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, performing admirably.

THE WINES

Aussie Shiraz leads the world with its dense, ripe fruit flavors. Not surprisingly, the Shoofly Shiraz plays to these strengths.

Shoofly

Shiraz: 100% Shiraz (Syrah) from South Australia's McLaren Vale and Langhorne Creek. The fruit is tank fermented then spends 10 months in neutral French oak for a light 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?



Adelaide Hills' is Australia'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 and Top 100 Outstanding Values in 2012.