

BELLY - UP



2006
BAROSSA VALLEY
SHIRAZ

After the authorities closed the family wine production for unlicensed sales, great grandfather Johann Schrapel converted the cellar buildings into a milk dairy - albeit creating an uncomfortable transition for his best cow. The cellar functioned as a dairy until the 1970s. Today, the buildings have fallen into disrepair but remains a part of our family wine-making heritage that we hope to restore.

The “Belly-Up” label was created in 2006 by seventh generation Barossans: Stephen, and Paul Schrapel. We aim to produce exceptional, hand-crafted wines.

[Viticulture]

The fruit for this shiraz is sourced from a 60 year old single vineyard sited along the Tanunda Creek, close to the Barossa Ranges. Alluvial clay overlays a limestone base where the roots of these old vines draw their nourishment during the hot Barossa summers. The vines are trellised on a double wire system. Their canopy is managed by a wire lifted at fruit set.

[Vintage notes]

Spring 2005 was wet and the root zone of the vineyard had good moisture until early in the Summer of 2006. Foliage was heavy due to the good rains, providing more shade on the bunches. Aside from a very hot spell for the days around New Years, the 2006 Summer was unusually mild, resulting in good fruit development to late into the season.

[Winemaking]

The fruit was harvested late February, 2006 and crushed into three open fermenters, the cap hand plunged every six hours. After seven days on skins the must was pressed in a hand operated basket press and racked into new hogsheads. Aged 11 months in new French and American oak. Bottled March, 2007. Production 900 bottles

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