



As necessity is the mother of invention, innovation is the matriarch of tradition.

*Elements
The Taste of Australia*

Star Lane Winery - Beechworth

Set to release - Six Elements proprietary Red Gum Barrel Fermented Shiraz

A world first: - In an industry steeped in tradition and paradigms only a truly skilled and dedicated innovator can challenge the norm and scale the arduous path to raise the bar on the industry accepted pinnacles. Enter Star Lane Winery Beechworth in Victoria and its proud owners Brett and Liz Barnes. Already well established as a five star boutique winery producing handcrafted fine wines in traditional oak, Star Lane is not about to rest on its laurels.

Brett is the Vigneron and Liz is the winemaker and together over a 10 year period they have developed and fine tuned the process of secondary fermentation utilising wine barrels made from salvaged Australian native Red Gum hardwood. The culmination of years of trial and perseverance has now produced what they believe is a world first release of an Australian Red Gum Timber Barrel fermented wine.

Liz and Brett beam with pride and a tangible sense of great satisfaction when wine maker Liz states that 'Aptly dubbed "*The Taste of Australia*" this is a superb wine that stands to redefine the expectations and appreciation of even the most discerning consumer as to what it is that fine handcrafted boutique wine is all about.

Uniquely aged in an Australian Red Gum Timber Barrel, Brett and Liz attest that the Six Elements 2012 Shiraz has been meticulously created to deliver a superb harmonising of everything that has ever been learned about the hand crafting of fine wine with the critically important balancing of the sheer innovation and expertise necessary to produce such an exceptional and ground-breaking product.

With an air of considerable patriotism Brett says that "this is a product purposefully intended to truly represent and enhance our countries well established reputation for innovation and world class wine and food production. The Australian Government has itself recently been espousing the importance of Australia's reputation as an innovator in a global market, so I suppose this is another good example, and if the significant interest that Star Lane Winery is now attracting from international markets such as China is anything to go by then we are definitely striking the right chord".

Liz obviously won't give away all of the secrets to achieving successful Red Gum timber fermentation but says that contrary to its reputation as a hardwood, Red Gum timber actually has a breathability superior to that of traditional oak and that it is this characteristic that gives one of the numerous advantageous and desirable attributes associated with completing the secondary fermentation process in a barrel made of Australian Red Gum timber.

The higher porosity and increased breathability allow more oxygen to be drawn which in turn enhances the intensity of the relationship between the wine and the barrel. The desirable impact of this is to deliver a wine that tastes far fuller and more mature than its actual vintage. This is due to the secondary characteristics of the wine being exponentially enhanced, which in turn means shorter cellaring times to deliver optimum drinkability.

Brett is quick to point out that there are already a growing number of successful examples within the industry where winemakers are turning to, or in some cases returning to, methods utilising concrete egg wine tanks and terracotta pots to impart certain desirable characteristics as a critical part of the fermentation process, so he feels that Star Lane Winery have achieved the perfect balance between tradition and innovation, hence the motif for the six Elements Shiraz **"As necessity is the mother of invention, innovation is the matriarch of tradition"**.

The Star Lane Six Elements 2012 Shiraz shares five of its key elements with all Star Lane wines with one notable difference being the replacement of traditional French oak barrels with Australian native Red Gum Hardwood. It is this combination that produces something that is as truly unique as it is exceptional.



1. Aged In Australian Red Gum
2. Wild Yeast Fermented
3. Hand Crafted
4. Basket Pressed
5. Hand Picked Fruit
6. Estate Grown

Four generations in the Red Gum Timber Industry

Born the daughter of Jan Lord (nee Barker), Star Lanes winemaker Liz Barnes as she is now known has a very proud link to the Australian Red Gum timber industry. Through the Barker family who are synonymous with the trade, Liz has a connection that stretches over four generations. Although it may be a little cliché to say that timber runs through her veins it is little wonder that when innovation meets history through such a willing spirit that something truly wonderful will result.

It is this merging together with Star Lane Wineries uncompromised pursuit of maintaining absolute excellence and world leading quality in the field of hand crafted boutique wine production that has seen the peerless birth of Star Lane Winery Six Elements proprietary Red Gum Barrel Fermented Shiraz.

Star Lane Winery offers one of the most beautiful and picturesque Cellar Door wine tasting experiences in Australia so it is not difficult to see where such inspiration is born. Ringed with beautiful Australian Red Gum trees the Terroir or "sense of place" has now become a tangible feature of Star Lanes flagship product.

With the Red Gum barrel effectively bringing the tree directly to the wine the Terroir and undeviating tenure between the two elements is achieved. The Taste of Australia has been hewn from the very landscape in which the vine has driven its roots.

At this stage Liz said that they have already been receiving significant interest and pre release orders for the limited edition first release of less than 300 bottles, so she encourages connoisseurs' collectors, and anyone who appreciates a unique and world class wine to place an early order to avoid disappointment.

Tasting Notes:

In keeping with the exceptional high quality and standards that are now synonymous with Star Lane Winery the Six Elements Red Gum Barrel Fermented Shiraz captures the true essence of their traditional premium quality wines, however as a result of the unique osmosis process occurring within the Red Gum Harwood barrel it also delivers many distinctive and highly desirable characteristics.

A deep generous and balanced wine. A rich and powerful palate with a red gum hue and excellent colour. The bouquet has fragrant spice and pepper insinuations combined with the most beautiful forest floor and wooden overtones; earthy truffle, fruitcake, and liquorice with just a slight hint of eucalypt and fine tight tannins. Timbered nuances throughout with a smooth grain. Slightly wild, contemporary with a unique Australian personality.

For further information contact Star Lane Winery.

www.starlanewinery.com.au

Note: *The Star Lane Winery Red Gum Timber Barrel and Elements Shiraz Box packaging have been carefully crafted using only salvaged Red Gum Timber that has been specially kiln dried*

Contact Star Lane Winery

Opens Weekends 11am - 5pm and by appointment

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