

# Shiraz vineyard will be a real showpiece



Chris Rogers, Chairman of Barossa Vine Improvement and Adrian Hoffmann, in the Hoffmann family vineyard.

As The Barossa Cellar moves closer to reality, having received more than \$2.25 million in cash and in-kind donations, plans for its showcase Shiraz vineyard are underway.

In an exciting development, local growers and wineries are being invited to nominate the best of the Barossa's oldest Shiraz vineyards to be part of this exceptional vineyard.

Winemaker Louisa Rose is working closely with the Barossa Viticulture Technical Group (BVTG) and Barossa Vine Improvement (BVI) to develop and establish an "extraordinary vineyard that will be a real showpiece for the region".

The vineyard will be located immediately in front of The Barossa Cellar.

At 1.0ha, the vineyard may be small, but its significance lies in its DNA.

Cuttings will be taken from up to 30 different old-vine Shiraz vineyards, representing some of the earliest material in the Barossa and some of the oldest Shiraz genetics in the world.

During the 2017/18 growing season, the nominated vineyards will be evaluated and tested to select the best and oldest vines.

Cuttings will be grafted and propagated next winter and grown in a field nursery ready to plant in 2019.

While this process is in progress, the BVTG is providing advice on best practice Barossa viticulture to design and develop the vineyard's infrastructure.

"The result will be a contemporary vineyard that reflects everything we have learned over 175 years of grapegrowing in the Barossa," said Louisa.

"A critical part of the vineyard planning is to ensure that best practice biosecurity is followed during the establishment of the vineyard and in the future. This means The Barossa Cellar vineyard can be visited by and inspire not only the Barossa grape and wine community, but influencers and lovers of great wine from all over the world."

Barossa growers and wineries who wish to register their interest in nominating an old-vine Shiraz vineyard can email [info@thebarossacellar.com.au](mailto:info@thebarossacellar.com.au).

Further information will be distributed by the BGWA over the coming months and a nomination form is available on the website.

The good news is that you don't need to be a grower to get involved in this very special vineyard.

As part of The Barossa Cellar's fundraising activities, everyone can "purchase" a Vine for \$1000.

Vine donors will be allocated an individual vine and have first option to buy the limited edition wines produced from this vineyard. Donations can be made at [www.thebarossacellar.com.au](http://www.thebarossacellar.com.au).

"We have no doubt this vineyard will produce outstanding Shiraz grapes and exceptional wines," said Louisa.

"Our Vine donors will be given first option to buy this limited release wine. Quite literally, it will be hundreds of years of Shiraz history in a bottle!"

As well as providing an opportunity for growers and Vine donors to be part of its extraordinary vineyard, The Barossa Cellar has received offers from companies who are interested in supplying vineyard products and services as an in-kind donation. Email [info@thebarossacellar.com.au](mailto:info@thebarossacellar.com.au) if your business would like to support the project in this way.

## Top title for Eudunda trucky

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"I'm going into it a bit blind... I guess they load you up, stick a guy with you and say right, you've got to go round this track... I believe you will probably be timed a bit as well because you can't just go really slow otherwise you could take half a day to do it!"

"A lot of it is just really planning ahead because trucks are obviously a lot heavier and they take a long time to stop and this will be all monitored - Volvo's very high tech with their computers."

David has gained a wealth of experience since earning his truck driver's licence at aged 17 and starting out in his father's truck business driving a Volvo F86.

It's a far cry from the state-of-the-art Volvo he drives today which allows him to pull loads of up to 56.5 tonnes through the PBS scheme.

Such extensive knowledge of the road puts this seasoned trucky in good stead for the challenge ahead.

"I've been driving trucks for a long time and have always tried to be careful.

I owned my own truck for nine years...I was big on fuel economy. When I was doing interstate I was doing 4,000 kilometres a week, 200,000 kilometres a year so if you can save just 0.1, you add that up over a year, it could be thousands of dollars."

Having always taken pride in his driving, David laughs when asked how he would describe himself.

"A grandpa driver pretty much! People who know me said this competition is right up my ally because I'm really big on fuel economy."

The winner of the Australian title will go on to compete at the international final in Volvo's homeland, Gothenberg, Sweden.

And whilst David admits he is "a competitive person" and intends to step up and do his best, he said winning the state title is already "a feather in his cap".

"Just to be the best in South Australia is a fair achievement really... Anything further on is a bonus really for me."

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