

# 2009 Red Baron Shiraz



## Colour

Vibrant purple, Satsuma plum.

## Nose

Intense aromas of plum and cherries, interwoven with nutmeg, cinnamon, musk and vanilla bean.

## Palate

Fresh juicy raspberries, plums and cherries lead into a vanilla custard mid palate with hints of toast, coffee and mocha. The soft ripe tannins complete the experience with a refreshing juicy finish.

## Winemaking

Ideal ripening conditions in mid Feb and March led to great colour and flavour development. Flavour ripeness occurred earlier than usual, with most fruit harvested at moderate sugar levels.

Each batch was open fermented for 7-8 days on skins with low intensity pumpovers conducted to preserve the primary fruit flavours in the wine. The wine was then pressed off to finish fermentation in tank or old oak barrels. Most batches spent part of their maturation time in old French and American oak.

## Ageing

This wine is made to be enjoyed now while it is fresh, young and fruity.

## Viticulture

Nick Wiltshire

## Winemaker

Scott Zrna

## Alc. /Vol.

14.5%

## Awards

Gold Medal, New Zealand International Wine Show 2010  
Bronze Medal, Hong Kong International Wine & Spirit Competition 2010  
Bronze Medal, Sydney Royal Show 2011  
Bronze Medal, McLaren Vale Wine Show 2010  
Bronze Medal, Royal Adelaide Show 2010  
Bronze Medal, Japan Wine Challenge 2010  
Bronze Medal, National Wine Show (Canberra) 2010  
Bronze Medal, Royal Queensland Wine Show 2010  
Top 40 Best Buy, Winestate Magazine, September/October 2010  
5 stars, Winestate Magazine, September/October 2010

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