

# 2009 Reserve Shiraz



## Appearance

Intense deep purple colour.

## Bouquet

Red cherries, strawberries and cream with accents of buttered toast, liquorice and sweet mixed spice.

## Palate

The palate is rich and full with plum and red cherries up front, with the strawberries and custard filling out the mid palate. The wine finishes with great balance and elegance, and is characterised by black spices, nutty oak and focussed youthful tannins which will soften as the wine ages.

## Winemaking

Sourced from selected premium McLaren Vale vineyards blocks with a range of soil types contributing structural and flavour complexity. Soils include Bay of Biscay soils, grey loam, and red gravels. Harvested when the individual vineyard fruit flavours, grape tannins and acids all reached maturity.

Fermentation on skins was for 8 - 10 days, with all wine completing fermentation in barrel for added texture and to give a headstart to the integration of oak and grape tannins. During maturation the wine from each vineyard batch was targeted with appropriate oak styles to maximise its potential and produce the most complex and complete wine bases possible prior to blending. Our oak barrels are sourced from coopers in France, USA and Australia and are seasoned for 3 years. Maturation was for 20 months in both new and one year old oak barrels.

Barrel by barrel selection during all stages of fermentation and barrel maturation to ensure only the best Shiraz barrels were selected for the final blend. Final blend proportions determined purely by quality.

## Alcohol

14.5% by vol.

## Winemakers

Scott Zrna

## Viticulture

Nick Wiltshire

## Ageing Potential

Drinking best up to 2020. This wine expresses itself fully if decanted for up to 2 hours prior to consumption. Our Shiraz is an exquisite accompaniment for full flavoured food, but is sufficiently complex and satisfying to be savoured on its own.

## Reviews

"This wine is simply more of everything with layers of sweet, black fruits, mocha, fruitcake and lots of toasty oak; the palate is unctuous and leaves a heady trail of warm alcohol on the finish; pushing the ripeness envelope, but not quite overstepping the mark." Rating of 94 (Outstanding) Australian Wine Companion 2013 Edition. James Halliday.

## Awards

Excellent Classification, Langtons Classification of Wine V Trophy, Best Shiraz/Syrah, International Wine and Spirit Competition 2012  
 Gold Outstanding Medal, International Wine and Spirit Competition 2012  
 Gold Medal, New Zealand International Wine Show 2012  
 Gold Medal, Berlin 'Summer' Wine Trophy 2012  
 Silver Medal, AWC Vienna International Wine Challenge 2012  
 Silver Medal, Japan Wine Challenge 2012  
 Silver Medal, Mundus Vini Great International Wine Award 2012  
 Bronze Medal, Royal Adelaide Wine Show 2012  
 Bronze Medal, The Great Shiraz Challenge 2012

