



Tasting Notes

2007 Reserve Shiraz

Appearance

Intense dark garnet colour.

Bouquet

Red cherries, plums and a hint of herbaceous spearmint lift meld with the complex aromas of cinnamon, nutmeg and roasted chestnuts,

Palate

The palate is rich and full showing lashings of plums and cherries, with earthy nutty notes rounding out the mid palate. The wine finishes with great balance and length, and is characterised by the vibrant textural 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 fruit flavours, grape tannins and acids reached maturity.

Fermentation on skins was for 8 - 10 days, with all wine completing fermentation in barrel for added texture and 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 18 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.

Viticulture

Nick Wiltshire

Winemaker

Scott Zrna

Ageing Potential

Drinking best up to 2016. This wine can be 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.