



Tasting Notes

2008 Reserve Shiraz

Appearance

Intense deep garnet colour.

Bouquet

Black cherries, Satsuma plums, with a hint of roast lamb and rosemary lift complemented by the complex aromas of fresh cooked pastry, cinnamon, mixed spice and roasted nuts.

Palate

The palate is rich with plums and cherries, the raspberries, vanilla and brown spices complete the full flavoured mid palate. The wine finishes with great balance and length, and is characterised by its crisp acid and firm 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 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 2018. 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.