



<i>VINTAGE:</i>	2007
<i>GROWING REGION:</i>	Margaret River
<i>VARIETY:</i>	Shiraz 100%
<i>ALCOHOL:</i>	13.5 per cent



*VINTAGE:* 2007 will be regarded as a very good year with perfect spring conditions; clear skies, warm temperatures with uniform budburst and good flowering. Crop loads were very light – in many cases half than normal, this very light crop load combined with good ripening conditions led to one of the earliest harvest on record with most varieties reaching optimum ripeness in Margaret River some 2 weeks earlier than normal. A light crop with good sunlight meant that the vines had plenty of energy to produce goodies for the grapes; flavour and colour abound across all varieties.

*WINEMAKING:* Shiraz from selected premium Margaret River vineyards were used to make this 2007 Pitchfork Shiraz. Shiraz was fermented in open stainless steel tanks with twice daily pumpovers aiding fruit tannin development. Maturation in new, 1, 2 and 3 year old French oak for 12 months encouraged wine development and structural complexity. The objective was to produce an elegant Shiraz with complex aromas and characters and with texture and structure, the use of French oak instead of traditional American oak gives rise to a wine of greater sophistication.

*COLOUR:* Vibrant youthful brilliant hue of good depth colour.

*NOSE:* Ripe cherry and plum fruits with chocolaty influences.

*PALATE:* The palate displays good depth of fruit concentration, ripe sweet fruit fleshiness in the mid palate and good flavour extension.