

## 2006 PITCHFORK SHIRAZ

<b>VINTAGE</b>	2006
<b>VARIETIES</b>	Shiraz
<b>GROWING REGION</b>	Margaret River
<b>ALCOHOL</b>	13.5 per cent

### VINTAGE

Grape ripening across the entire south west of WA was defined by the extraordinary weather of late spring in 2005 with all early stages such as flowering and fruit set delayed by, in many cases, up to 4 weeks. With a cool and intermittingly wet summer ripening was later than ever experienced before. The cool and mild conditions produced tighter and more elegant wines with riper flavours than the sugar would suggest due primarily to the length of time on the vine.

### WINEMAKING

Shiraz from selected premium Margaret River vineyards were used to make this 2006 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.

### 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.

