

tasting notes



SHIRAZ

GRAPE VARIETY	100% Shiraz
VINTAGE	2005
OAK MATURATION	Portions of old and new French oak for 15 months
TYPICAL ANALYSIS	14.0% Alc/Vol
RELEASE DATE	April 2008
PEAK DRINKING	A most attractive and approachable style to enjoy at a young age. Drink now
FOOD MATCHES	Traditional Australian BBQ or spicy eastern cuisine

COLOUR	Deep cherry red
NOSE	Attractive dark cherry, raspberry and plum jam with lifted kirsh and cola adding interest.
PALATE	Medium weight with soft tannins and consistent fresh raspberry flavour. An elegant easy drinking wine that offers a combination of ripe fruit and gentle oak influence.

winemaker comments

VITICULTURE Sourced from neighbouring properties in the northern sub-region of Margaret River (Yallingup). Meticulous management of bud numbers and shoot thinning ensured a balanced canopy for the crop to be ripened. Particular attention is paid to sourcing fruit from the well regarded gravelly soils of northern Margaret River.

WINEMAKING Each parcel of fruit was gently crushed into small open fermenters with traditional heading down boards where fermentation was carried out under strictly controlled temperature conditions. Gentle extraction (a Forester style) was achieved by daily draining of wine away from skins and returning back over. The wine was pressed to tank where 30% was sent to new and older French oak barriques to complete the primary and malo-lactic ferment.

STORAGE / BOTTLING Maturation lasted 15 months before the wine was carefully blended and bottled. Bottled under a screw cap to retain freshness in a burgundy bottle.

Hand crafted by (WINEMAKER/VIGNERON) *Kevin McKay*



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