

tasting notes



HOME BLOCK SHIRAZ

GRAPE VARIETY	100% Shiraz
VINTAGE	2007
OAK MATURATION	1/3 new and 2/3 older French oak barriques and puncheons
TYPICAL ANALYSIS	14% Alc/Vol
RELEASE DATE	August 2009
PEAK DRINKING	Drinking well now but will show further integration from two years and will reward careful cellaring. Review in 2013
FOOD MATCHES	Seared prime beef and roasted root vegetables

COLOUR	Deep Violet / Scarlet
AROMA	The nose is driven by dark cherries and plums with trademark shaved chocolate/coffee creme wafting up from below. Neither component is too strong, rather they are seamlessly interwoven to paint a sensuous picture.
PALATE	The key here is the delicacy of fruit and matching restraint of winemaking. Faultless balance and tannin management leave no question marks, as this elegant, velvety wine progresses from black cherry and spicy fruit to subtle roasted coffee bean, and leaves the lips literally tingling from the experience.

winemaker comments

VITICULTURE

The Home Block Shiraz vineyard comprises 0.7 Ha of open lyre, minimal irrigated vines, planted on ironstone gravel over deep friable loam. Judicious shoot and bunch thinning is always used to maintain a very light crop which was hand picked in mid March, two weeks ahead of average. Harvested at 14° Baume the fruit exhibited intensely concentrated flavour and colour.

WINEMAKING

The hand picked fruit was held in cold storage overnight prior to crushing to assist in the five day cold soak before fermentation. Fermentation was strictly controlled at 22-24° Celsius. The ferment took place in our small open fermenters, with heading down boards used to keep the cap fully submerged between drain and returns. After ten days the fruit was pressed to a blend of new and one year old French oak barriques and puncheons. Only three year air seasoned extra tight grain French oak from a small selection of suitable forests is sourced for our Home Block Shiraz.

STORAGE / BOTTLING

Maturation lasted 20 months before the wine was carefully blended and bottled. Bottled under screw cap for the first time to retain freshness in a premium burgundy bottle.



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