

# tasting notes



## HOME BLOCK SHIRAZ

GRAPE VARIETY	100% Shiraz
VINTAGE	2008
OAK MATURATION	50% new and 50% older French and Hungarian oak barriques
TYPICAL ANALYSIS	14% Alc/Vol
RELEASE DATE	August 2010
PEAK DRINKING	Drinking well now but will show further integration from 2 years and will reward careful cellaring. Review in 2014
FOOD MATCHES	Seared prime beef and roasted root vegetables

COLOUR	Deep scarlet with lively purple hue at rim
AROMA	This vintage shows more smokey, brambly complexity and sweet stewed fruits than previous years. Breathing time then reveals the typical dark cherries, anise and vanilla common to this label.
PALATE	Following the lead from the nose the palate has an earthy char-infused quality that initially holds a blanket on the fruit but which lifts to reveal black plum, sour cherry and a delicate powdery tannin. Fruit ripeness and acid are nicely balanced and although there is not giant store of Shiraz sweetness or warmth, it is this balance that should ensure very sound bottle development for another 4-5 years.

# 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 late march of 2008, right on the long term average. Harvested at 13.5° 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 a five day cold soak before fermentation. Fermentation was strictly controlled at a cool 22-24°. 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 and Hungarian oak barriques. Only three year air seasoned, extra tight grain 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 to retain freshness in a burgundy bottle. Held in bottle for approximately 18 months prior to release.



  
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