

tasting notes



SHIRAZ

GRAPE VARIETY	100% Shiraz
VINTAGE	2008
OAK MATURATION	Portions of old and new French oak for 18 months
ALCOHOL	13.5% Alc/Vol
RELEASE DATE	July 2011
PEAK DRINKING	A most attractive and approachable style to enjoy at a young age. Drink now.
FOOD MATCHES	Traditional Australian BBQ or veal scallopini with sage

COLOUR	Vibrant scarlet red
AROMA	Ripe raspberries, plums and cherries with a cedary oak fragrance and a hint of black peppercorn.
PALATE	A lively medium weight shiraz with juicy sweet red fruit to start, gently merging with the structural oak components through the mid palate. Kirsch-like essencey flavours linger with nice length and are supported by fine dusty tannins.

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. 2008 was a very even and reliable growing season in Margaret River producing red grapes of great purity, freshness and tannin ripeness. Most of the Shiraz was picked in the third and fourth weeks of March with little cross-over into Cabernet harvesting.

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 Estate style) was achieved by daily draining of wine away from skins and returning back over. The wine was pressed to tank after 10 days on skins where 50% was sent to new and older french barriques to complete the primary and malo-lactic ferment.

STORAGE / BOTTLING

Maturation in tank and barrel lasted 24 months before the wine was carefully blended and bottled. Sealed under screw cap to retain freshness in a burgundy bottle.




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t (08) 9755 2788
f (08) 9755 2766
e info@foresterestate.com.au
w www.foresterestate.com.au

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