

2008 Mad Bay Shiraz

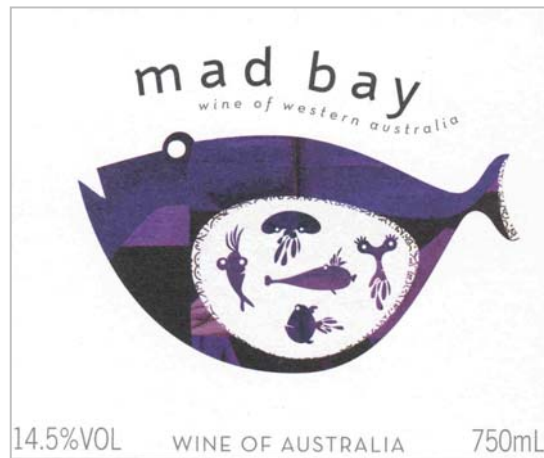
Varieties

Shiraz

Region

Great Southern

Margaret River



Technical Notes

Premium Shiraz grapes from the Great Southern and Margaret River wine regions were specially selected for the 2008 Mad Bay Shiraz. The vintage produced Shiraz grapes with strong colour development, ripe flavour characters and a mature tannin structure. The warm, long, and dry growing season was the crucial element to the quality of the wines produced from the great 2008 vintage.

Once harvested, the grapes were then fermented in stainless steel tanks with traditional pump-overs carried out by a dedicated team of cellar hands each day to aid fruit and tannin development. The parcels of fruit were then pressed to French and American oak barriques for 12 months maturation to encourage wine development and structural complexity. The use of French and American oak allows for the integration of dusty savoury tannins from the French oak barriques with rich, toasted vanillin flavours from the American oak barriques.

Tasting Notes

A rich dark cherry red wine with great colour density. The wine displays aromas of black pepper spice, ripe plum compote, five spice powder and toasty oak. This full-bodied wine is driven by concentrated fruit flavours of chocolate and black morello cherries which are complexed by subtle savoury textures and fine, soft tannins. The wine has a lingering finish that would perfectly compliment a great lamb roast or rabbit pie!

Cellaring

A great drink now and will develop complex aging characters of rich earth, leather and forest floor over the next 5 years.

