



WEST CAPE HOWE 2009 SHIRAZ

Vintage Description

2009 vintage was as close to perfect as we have had in many years in the Great Southern region. The days were warm and dry and the nights were cool offering optimum conditions for ripening grapes.

Winemaking Information

The fruit was harvested and crushed with minimal sulfur. Acid and pH adjustments were made prior to fermentation, and then inoculated with a relatively neutral yeast strain. The juice was pumped over twice daily for 7 days during fermentation through to dryness. The material was then pressed out with the pressings and free run portions combined. The wine was settled for 48 hours in tank and then racked in to oak barriques where malolactic fermentation was induced and completed. The wine matured in barrel for 12 months prior to blending. The wine received a light egg white fining prior to filtration and bottling.



FRUIT SOURCE:	100%	
BLEND:	100% Shiraz	
FRUIT MATURITY:	13.6 Bé	
WINE SPECIFICATIONS:	pH: 3.47	TSO2: 85mgL ¹
	T.A.: 4.8gL ⁻¹	ALC: 14.0%
	FSO2: 36 mgL ⁻¹	Residual Sugar: 0gL ⁻¹

Tasting Notes

COLOUR:	Deep magenta red with a crimson hue.
AROMA:	Intense ripe raspberry characters with smoky oak and white pepper.
PALATE:	Rich, intense palate of concentrated raspberry, plum and dark berry fruit characters. White pepper notes are evident and is nicely balanced with the charry, smoky oak flavours. The finish is long with touches of very fine tannin.

CELLAR POTENTIAL: Drink now – 5 years.

WEST CAPE HOWE WINES

14923 Muir Highway (12 kms West of Mount Barker)
Mount Barker WA 6324
www.westcapehowewines.com.au
Phone: 08 9892 1444