



singlefile estate | 2008 shiraz

the pleasure

Mid to deep red colour with a violet rim, this wine shows classical earthy white pepper aromas of cool-climate shiraz and a long medium-weighted palate of red berries, kitchen spice, light oak treatment and cleansing acidity on the finish. The tannins are youthful and grippy.

the colour

Mid to deep ruby colour with a youthful edge.

the aroma

Red berries, white pepper and spice.

the palate

Medium weight with red fruit, lifted spice, light oak and crisp acidity.

the cellaring

Medium term, drink now to 2015.

the vintage

The 2008 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.

Winter was unusually dry and cold spring weather in October reduced cropping levels which resulted in higher fruit quality.

A kind spring and early summer allowed for even and clean fruit development.

the food pairing

Drinks beautifully with a flash-fried kangaroo fillet or a pepper steak.

the winemakers' notes

The must was chilled and kept below eight degrees for four days and was then allowed to warm up and inoculated with yeast B. During the cold maceration and subsequent ferment the shiraz was pumped over twice a day to enable colour and tannin extraction and also to homogenise the must. The fermentation took 14 days and then the wine was pressed and the clear wine was pumped into new and one year old French barrels. It underwent malolactic fermentation and several rackings over a 12 month period before being transferred out of barrel. No fining was required before filtration and bottling.

the region

Fruit is sourced from a mature single vineyard in the cool climate sub-region of Denmark in the Great Southern.

the details

Variety	Shiraz 100%
Winemaker	Brenden Smith, Coby Ladwig
Harvested	5th April 2008
Alc/Vol	13.7%
Total Acid	6.8 g/l

