



## 2005 SHIRAZ

<b>Regional Appellation</b>	<b>Rockbank, Victoria. Australia (Sunbury G.I.)</b>
<b>Grape Varieties</b>	<b>100% Shiraz</b>
<b>Maturation</b>	<b>14 Months in New and 1 year old French and American oak</b>
<b>Alcohol</b>	<b>14.5%</b>
<b>Cellaring Potential</b>	<b>Up to 10 years</b>
<b>Growing Season</b>	<b>A cooler season extended our Autumn ripening period. Hand shoot positioning was undertaken to ensure that the fruit was exposed to as much sunshine as possible, resulting in fully ripe fruit with intense and complex flavours.</b>
<b>Winemaking</b>	<b>The grapes were crushed and destemmed into stainless steel fermenters with SO<sub>2</sub> addition and inoculated with a proven clean fermenting yeast strain. Ferments were allowed to reach 30<sup>0</sup> C+ in order to extract maximum colour and flavour. MLF was allowed to occur naturally in the barrel. The wine was matured in French and American oak barriques for 14 months prior to bottling.</b>
<b>ASSESSMENT</b>	
<b>Colour</b>	<b>Deep vibrant red.</b>
<b>Nose</b>	<b>Pepper, spice and rich red berry.</b>
<b>Palate</b>	<b>The palate is medium weight with vanillin oak, berry fruit flavours and soft tannins. This is a well rounded shiraz with great complexity</b>