



## 2006 SHIRAZ

<b>Regional Appellation</b>	<b>Plumpton, 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 American and French oak</b>
<b>Alcohol</b>	<b>14.5%</b>
<b>Cellaring Potential</b>	<b>Up to 7 years</b>
<b>Growing Season</b>	<b>An excellent season with an extended 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 American and French oak barriques for 14 months prior to bottling.</b>
<b>ASSESSMENT</b>	
<b>Colour</b>	<b>Rich, Vibrant red.</b>
<b>Nose</b>	<b>Pepper, cloves, licorice and rich red berry.</b>
<b>Palate</b>	<b>The palate is elegant with gentle vanillin oak, spicy berry fruit flavours and soft tannins. This is a balanced shiraz with fine tanins and great complexity.</b>