



2008 SHIRAZ

Regional Appellation	Plumpton, Victoria. Australia (Sunbury G.I.)
Grape Varieties	100% Shiraz
Maturation	14 Months in New and 1 year old American and French oak
Alcohol	14.5%
Cellaring Potential	Up to 7 years
Growing Season	An excellent season with an extended Autumn ripening period. Careful canopy management was undertaken to ensure that the fruit was exposed to as much sunshine required to ensure fully ripened fruit. The result is intense and complex flavours.
Winemaking	The grapes were crushed and destemmed into stainless steel fermenters with SO₂ addition and inoculated with a proven clean fermenting yeast strain. Ferments were allowed to reach 30⁰ 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.
ASSESSMENT	
Colour	Rich, Vibrant red.
Nose	Pepper, vanilla, cloves, licorice and rich red berry aromas.
Palate	The palate is rich and robust with well intergrated vanillin oak, spicy berry fruit flavours and bold tannins. This is a typical Witchmount shiraz, balanced with great complexity. Drinking well now but will improve with careful cellering.