

LIMITED RELEASE SHIRAZ

Vintage: 2008

Variety: Shiraz 100%
Region: Perth Hills
Alcohol: 14.5%
Cellar: 8+ Years

TASTING NOTES

Colour: Deep crimson red with purple hue.

Bouquet: Vibrant aromas of sweet plums, chocolate and

blueberries are well integrated with cedary

oak and spice.

Palate: The palate is rich and bold with lingering flavours of

plum and berries. Ripe tannins and careful maturation

in new barrels create a succulent and long finish

balancing the wine's power and richness.

Cuisine: Rillettes, pork cutlets, beef fillet, lamb shanks,

matured cheeses and chocolate.

Fruit: The fruit is sourced from vines up to 25 years old from

a couple of vineyards in the Chittering Valley. The fruit is hand picked from low yielding vines, which receive little irrigation producing a crop of concentrated colour

and flavour.

Winemaking: In the winery a hands on approach is employed. Fruit

is fermented in open fermenters for 10 days. During fermentation daily pump-overs and drain and returns are performed to extract the right amount of colour, flavour and tannin from the skins. After fermentation, the fruit is gently basket pressed into barrels for 18 months prior to bottling, thus producing a rich full-

bodied, elegant Shiraz.

