



WESTERN RANGE

..... WINES

JULIMAR ORGANIC SHIRAZ

Vintage: 2007
Variety: Shiraz 100% (Organic)
Region: Perth Hills
Alcohol: 14.5%
Cellar: 8+ Years

TASTING NOTES

Colour: Brick Red.

Bouquet: Rich earthy undertones with red cherries and dark berries.

Palate: Rich sweet fruit with generous oak flavours and tannins, coming from extended barrel maturation.

Cuisine: Simple winter meat dishes such as casseroles, pasta meals.

Fruit: The fruit picked for the Western Range's Organic Shiraz has been drawn from a local grower and is the culmination of many dedicated years to produce outstanding fruit through very careful chemical free vineyard practices. The vineyard is over 300 metres above sea level and has beautiful red, gravelly loam soils. The vines produce a meagre 2 tonne per acre and are naturally balanced due to the natural organic methods employed.

Winemaking: Hand picked and processed in the cool of the evening, these organic grapes were kept 100% separate at our NASAA accredited winery. Fermentation was conducted in temperature controlled open fermenters. The fruit was basket pressed and completed alcoholic and malolactic fermentation on lees in French and American oak barrels. Wine remained in oak for a further 12 months. This has all ensured an earthy Rhone valley style, however organic, with lovely spicy pepper and subtle tannins.

