

singlefile

W I N E S



2008 Shiraz

- The wine:** 100% Shiraz
- The pleasure:** Mid to deep red colour with a violet rim, this wine shows classical earthy white pepper aromas of cool-climate shiraz and a long medium-weighted palate of red berries, kitchen spice, light oak treatment and cleansing acidity on the finish. The tannins are youthful and grippy.
- Food pairing:** Drinks beautifully with a flash-fried kangaroo fillet or a pepper steak.
- Cellaring:** Medium term, drink now to 2015.
- The vintage:** The 2008 vintage was as close to perfect as we have had in many years in the Great Southern region. The days were warm and dry and the nights were cool offering optimum conditions for ripening grapes. Winter was unusually dry and cold spring weather in October reduced cropping levels which resulted in higher fruit quality. A kind spring and early summer allowed for even and clean fruit development.
- The region:** Fruit is sourced from a mature single vineyard in the cool climate sub-region of Denmark in the Great Southern.
- The winemaking:** The must was chilled and kept below eight degrees for four days and was then allowed to warm up and inoculated with yeast B. During the cold maceration and subsequent ferment the shiraz was pumped over twice a day to enable colour and tannin extraction and also to homogenise the must. The fermentation took 14 days and then the wine was pressed and the clear wine was pumped into new and one year old French barrels. It underwent malolactic fermentation and several rackings over a 12 month period before being transferred out of barrel. No fining was required before filtration and bottling.
- The accolades:** Silver medal in shiraz class of 'Jimmy Watson' at Royal Melbourne Wine Show.