

Windows

MARGARET RIVER

SHIRAZ 2006



COLOUR	Red.
NOSE	The perfumed nose offers rich dark plum, cherry fruits and spice.
PALATE	The palate is concentrated with dark berry fruits, cloves, cinnamon and white pepper interwoven with subtle savoury oak. Elegant tannins produce a delicate yet seemingly endless finish to the exceptional wine.
VINTAGE	2006 produced a much later ripening season due to a mild summer. The milder conditions resulted in style of Shiraz similar to those found in a cooler climate. The Shiraz exhibits rich fruit characteristics complemented with an abundance of spice and pepper.
WINEMAKING NOTES	The coolest vintage experienced by the region in over 30 years resulted in the grapes being harvested late in March. Open fermentation with a splash of Viognier, hand plunging and a controlled temperature of 18 – 23C protects aromatics . A traditional basket press is used to ensure that only soft tannins are extracted. Following malolactic fermentation the wine is then matured in 70% French and 30% American oak barrels, of which 30% are new, 50% one year old and 20% two years old.