



CHALK HILL 2006 SHIRAZ

The grapes were sourced from the steep slopes of the Chalk Hill vineyard in the heart of McLaren Vale, South Australia.

The Shiraz 2006 has a deep plum colour with bright red hues. The wine was made using a cool, extended ferment over ten days to protect and enhance the intense flavours from the vineyard.

The wine has a lifted aroma of mocha and coffee supported by raspberries and chocolate.

Secondary fermentation in French and American Oak barriques provided a seamless integration of oak and the firm tannin structure. The wine was minimally filtered prior to bottling and it may develop a harmless sediment.

While this wine may be enjoyed now, because of its structure and complexity it may also be carefully cellared until 2013.

Technical Analysis:

Alcohol: 15% /vol

TA: 6.08 g/l

pH: 3.52

FS: 28mg/l