



SHIRAZ

Vintage: 2007

Variety: 100% Shiraz

Specifications: Alcohol: 15.2%
pH: 3.5
Total Acidity: 6.47g/l
FS: 34mg/l

Notes: The 2007 vintage will be remembered for the low yields (around 30 per cent of normal) with standouts in quality in both red and white grape varieties. The yield was impacted by a difficult grapevine flowering period and low rainfall across McLaren Vale.

The wine is deep plum colour with aromas of blackberry, cherry and spice. The wine epitomises our goal of power and grace in shiraz, with intense fruit flavours harmoniously supported by fine oak and wonderful tannins.

The wine will continue to improve over the next decade and will benefit from decanting.

Food pairing: Shiraz pairs nicely with dishes that complement its fruit and spicy qualities, like red meat, roasted vegetables and pasta.

Awards: Won gold medal and trophy for best Shiraz (Edinburgh Hotel and Cellars Trophy) for wines less than \$20 per bottle at the 2009 McLaren Vale Wine Show.

Selected in the Adelaide Review Hot 100 wines for 2009/10, identifying the 100 best wines made in South Australia.

Review: *"The theme here is dense, concentrated black plum, black cherry and mixed spice fruit, with finely balanced acidity and textured, supportive tannins. Oak is well controlled and builds both the back palate and the persistence of the wine."*

Tyson Stelzer 90 Points