

2006
SHIRAZ
VICTORIA

An intense and vibrant Shiraz, from the best cool climate regions in Victoria. Vibrant fresh fruit flavours and spicy palate are succulent and mouth-filling, producing a long finish.

TASTING NOTE

The dense, rich colour indicates the power and intensity of fruit, with finesse and elegance the truly distinguishing characters of this wine. Bright blackberry, maraschino cherry and satsuma plum aromas are enriched with anise, liquorice and subtle roasted spice from maturation in French oak barriques. Succulent texture and supple tannins extend throughout the palate, and red liquorice flavours provide a long, distinctive finish.

VINEYARDS

Fruit for the Victorian Shiraz is sourced from several cool climate regions including the Yarra Valley, Heathcote and Bendigo with each region providing complexity to the blend. Yarra Valley Shiraz grown on sedimentary soils around our own Green Point vineyard is typically fragrant and spicy. Heathcote Shiraz grown on the deep red soils of the Mt Camel Range is bright and deeply coloured with fresh blackberry flavours. Bendigo Shiraz grown on alluvial soils contributes savoury tannins with hints of eucalypt and the inland climate of the northern foothills of the Great Dividing Range provides Shiraz with rich structure and weight.

THE SEASON

With warmer than average conditions, the Yarra Valley experienced early budbursts, with the first signs of growth apparent in the first weeks of September. The season remained quite mild throughout, and despite heat spikes over the Christmas period, veraison did not commence until early February which ensured flavour accumulation was not affected. Sparing use of irrigation ensured vine health was maintained throughout the ripening season.

WINEMAKING

Grapes were harvested from early March until late April at 13° – 14° baumé. The individual parcels were destemmed, crushed, chilled and cold-soaked prior to fermentation to gently extract colour and flavour from the skins. During fermentation, the wine was regularly pumped over, or the cap plunged to build the body of the wine. At the conclusion of fermentation individual batches were pressed and settled in stainless steel tanks before being transferred to French barriques, 15% of which were new, for malolactic fermentation in barrel. The Green Point Victorian Shiraz was then aged in barriques for 15 months. The wine was blended and filtered before being bottled under screwcap in May 2007.

ANALYSIS

Alc 14.6%, pH 3.49, TA 6.45g/L