

LONG FLAT DESTINATIONS

Barossa Valley

2006

SHIRAZ

Australia built its international reputation on regional specialties such as Coonawarra Cabernet, Barossa Shiraz and Clare Riesling. Long Flat Destinations offers the opportunity to guide your palate through the best that Australia has to offer.

Viticulture

The Barossa Valley is one of Australia's oldest and most famous wine regions; best known for its fortified and full bodied Shiraz wines. Along the Valley floor Shiraz gets very ripe and creates wines with aromas of plums and dark chocolate whilst in the higher areas of the Valley the wines have more aromas of black pepper and spice. The grapes for this wine came from an associated vineyard near the town of Lyndoch. Specialised pruning and minimal irrigation has resulted in a Shiraz of great quality.

Winemaking

A majority of the crushed grapes were fermented in 20 tonne roto fermenters which are designed to extract good colour without too much harsh tannin. A small parcel of fruit from one of the older blocks of shiraz was fermented in an open slate fermenter. The wine was matured in older American oak hogsheads for just over one year. This is a lovely rich style of red that is a delight to drink now or cellar for 3 years or more.

Suggested Food

This wine is ideally suited to grilled mettwurst with parm mash and creamed spinach or pheasant with quince and balsamic glaze.

Technical Analysis

Alcohol: 14.5%

Total Acidity: 6.8 g/l

pH: 3.6

