



ANALYSIS

pH 3.4 TA 7.0g/l
Alc. 15.0% GF 2.65g/l

CLARE VALLEY SHIRAZ 2008

REGION

Clare Valley, South Australia.

VINEYARD

To create a full bodied style we selected grapes from three distinct sub-regions in Clare; the Edwards family's Ballingarry vineyard in Armagh to the north-west of the town of Clare, the Tullymore vineyard to the north-east of the town of Clare and the Schobers Road vineyard in Auburn at the southern end of the Clare Valley. The grapes were picked in March and April.

GROWING CONDITIONS

An exceptional vintage offering the opportunity to create full bodied and well balanced wines. During winter and spring we experienced good rainfall and this was followed by relatively mild weather. The heat experienced during January meant we kept a closer than usual eye on the vines, more temperate weather during February eased our concerns. A warm March provided the perfect finish to vintage.

WINEMAKING

The three parcels were picked and fermented separately in open top fermenters with regular pump overs and drain and returns to maximise the extraction of colour, flavour and tannins from the skins. The resultant wines pressed off and aged in French oak for a period of six months to gain the positive effects of barrel maturation. The separate parcels were then blended to achieve a balance of flavours from the individual components.

WINEMAKER'S TASTING NOTES

Our objective when finalising the blend for this wine, was to create a wine that showcases the classic characters of Clare Valley Shiraz. The nose entices with hints of black pepper and berry fruits which are complemented by the enticing cedary notes from the oak. The palate is chock full of sweet blackberry and plum fruit flavours with hints of chocolate and exotic spices supported by well integrated oak framed by elegant tannins.

RELEASED

March 2009