



ANALYSIS

pH 3.45

Alc. 14.5%

TA 7.2g/l

## SINGLE VINEYARD SERIES TULLYMORE SHIRAZ 2008

### REGION

Clare Valley, South Australia.

### VINEYARD

The fruit for this wine came from the Tullymore vineyard to the east of the town of Clare itself. The vines were planted on red clay loam over limestone soils at 450 metres above sea level. The grapes were picked in March.

### WINEMAKING

Parcels of the vineyard received a nine day pre-fermentation maceration, or cold soak, concentrating the ripe berry fruit characters, prior to fermentation in closed-top fermenters. Others were fermented at different temperatures or received run off treatments. Regular pump-overs and drain and returns maximised colour, flavour and tannin extraction from the skins. The grapes were pressed off to a selection of new and second use French and American oak hogsheads to undergo malolactic fermentation and barrel maturation. Rigorous barrel selection prior to blending ensured that only the highest quality components made it through to the finished wine.

### WINEMAKER'S TASTING NOTES

Deep purples in the glass and a nose bursting with black and blue berry fruit, mocha and vanillin oak. The seductive palate is rich and intense with plum and black cassis fruit with hints of chocolate, liquorice and earthy, exotic spices. Cedary oak is evident but well integrated and the finish is smooth and persistent.