



1507 Melton Highway
Rockbank, Victoria 3335
Ph: (03) 9747 1444
Fax: (03) 9747 1481

TASTING NOTES

Sangiovese Shiraz 2006

Summary:

This innovative blend is full of spicy forest berry fruits and a touch of vanilla on the nose. The generous palate brims with dark fruits and a hint of dark chocolate.

Details:

This wine is a rich soft food friendly wine that cares little for convention. Blend savoury silky black cherry Sangiovese with spicy brambly Shiraz? Why not! Enjoy this delicious wine over the next few years with hearty fare and lively company? Definitely!

The nose is full of dark berries and baked cherries, with just a hint of oak. The palate is soft and harmonious with spicy plum and blackberry fruits, and a touch of vanilla and dark chocolate. It is a savoury well balanced wine that will complement most roast meats and casseroles.

Food Matches:

Full flavoured red meat dishes.

Origin:	Heathcote, Victoria.
Blend:	A blend of 79% Sangiovese, and 21% Shiraz
Viticulture:	Vines planted in 2001. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening.
Vintage:	Another dry spring resulting in low soil moisture levels hence low crops produced in our Heathcote vineyard. Summer started hot and dry with excellent conditions for flowering then ripening of the grapes took place several weeks early.
Winemaking:	Our grapes were crushed and pumped into open fermenters and inoculated with selected yeast strains. Ferments were plunged 3-4 times daily to gently extract colour and flavour. At the end of fermentation, the resulting wine was pressed and transferred to French oak barriques. After extended barrel maturation, the wine was blended, given a light fining and filtered ready for bottling.
Bottled:	April 2008
Alcohol:	15.5%
	Contains sulphites
Ageing Potential:	Enjoy now, or cellar for 3-5 years