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## TASTING NOTES

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### *Shiraz Viognier 2007*

**Summary:** Our Shiraz Viognier is a full flavoured generous wine. It is packed with ripe juicy flavours and an abundance of fruit. A wine for enjoying on any occasion.

**Details:** This is our third release of this wildly popular blend. A small proportion of Viognier has been added to the Shiraz to lift the nose and add complexity and richness to the palate.

Deep purple red in colour, this wine exudes a heady ripeness. The nose is aromatic with spicy blackberry coulis and violets. The palate is rich with blackberry, vanilla, and spice, with a savoury dried herb and fennel seed note on the finish. It is a full, satisfying, almost creamy textured wine that leaves you wanting more.

People who prefer their wines full of character and personality will enjoy this wine. It is a generous red made for enjoying with full flavoured foods and lively company.

**Food Matches:** Roast pork stuffed with sage and garlic.

**Origin:** Heathcote, Victoria.

**Blend:** Shiraz 96%, Viognier 4%

**Viticulture:** Vines planted in 1999. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Low yielding to ensure richly flavoured grapes.

**Vintage:** A 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.  
Picked 17 – 23 February

**Winemaking:** The Shiraz was crushed and pumped into open fermenters and inoculated with selected yeast strains. A portion of the Viognier was co-fermented with the Shiraz. 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 mostly French oak barriques, with a small proportion of American oak. After one racking during the year, the wine was blended, given a light fining and filtered ready for bottling.

**Bottled:** May 2008

**Alcohol:** 14.6%

Egg products used to produce this wine and traces may remain  
Contains sulphites

**Ageing Potential:** Enjoy now, or cellar carefully for 2-3 years