

IL ACQUARIO 2006

- Summary:** This first release under our Riserva label is a brooding powerful wine assembled from the most promising parcels of fruit from the 2006 vintage. It is a blend of spicy Shiraz, earthy-sweet Grenache, and lifted floral Viognier.
- Origin:** Heathcote, Victoria.
- Blend** Shiraz 60%, Grenache 35%, Viognier 5%
- Viticulture:** Vines planted 1999-2001. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Low yielding to ensure richly flavoured grapes
- 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:** Grapes harvested in mid-March by variety from selected low-yielding vineyard blocks. Shiraz and Grenache fermented separately in 3 tonne open fermenters, hand-plunged and basket pressed after extended maceration post-ferment. Barrels were racked once during 12 months maturation in French oak barriques, and individual barrels selected for the final blend. A touch of Viognier was added to the blend before bottling to add extra complexity.
- Bottled:** June 2007
- Alcohol:** 14.5%
- Ageing:** Enjoy now, or cellar carefully for 6-8 years



EMBRACE LA BELLA VITA