

2006 RESERVE SHIRAZ



WINEMAKING

Fruit – Selectively hand picked old vine fruit from a Yarra Glen vineyard, combined with low cropped fruit from our Dixon's Creek vineyard. Cropping levels adjusted to 2 tonnes per acre.

Winemaking – Some whole bunch fermentation. Aged in French oak barriques for 12 months.

Made at – Shadowfax

Quantity – 160 Dozen

Alcohol – 14%

Closure – Screwcap

TASTING NOTE

Colour - Medium red, excellent purple edge.

Nose - Intense, savoury vibrant Shiraz; black fruits, plums, good complex roasted meats, slight tar and anise.

Palate - Bright, focused and perfectly weighted; fruit profile is savoury, complex and very fine. Plum and cherry fruit is enhanced by mature fruit extract and bright natural acidity. A very focused, unforced wine with tremendous energy and wonderful balance.

Matt Harrop, April 2009