

2006 SHIRAZ



WINEMAKING

Fruit – Selectively hand harvested fruit taken from our Dixon’s Creek vineyard combined with fruit from a low cropped Yarra Glen vineyard. Cropping levels adjusted to 2.5 to 3 tonnes per acre.

Winemaking – Aged in French oak barriques for 12 months.

Made at – Yering Station

Quantity – 600 Dozen

Alcohol – 14%

Closure – Screwcap

TASTING NOTE

Colour - Deep red purple.

Nose - Intense ripe plum and dark fruits dominate, lots of concentration with a complex array of spice, tar and licorice.

Palate - Big sweet entry and loads of mouth coating shiraz goodness. The palate is finely structured with masses of texture and concentration.

Tom Carson, April 2009