



WINE SHOW AWARDS

2008

Royal Adelaide Wine Show - Bronze

ESTATE RANGE

SHIRAZ

Deep purple with crimson hues. This shiraz exhibits generous plum fruit on the nose with a hint of cracked pepper, enhanced by the use of French oak. A rich full flavoured palate with plenty of ripe sweet plum fruit and elegant soft tannins. The oak is well balanced with fruit intensity.

VINTAGE	2007
VARIETY	Shiraz
REGION	Riverina (69%), Mudgee (31%)
WINEMAKERS	Rod Hooper, Danny Toaldo, Sean Hampel
TECHNICAL SPECIFICATIONS	Alcohol: 13.0% pH: 3.48 Total Acid: 6.75 g/l Residual Sugar: 3.5 g/l

VINIFICATION

Harvested late March to early April. The fruit was destemmed and crushed to static fermenters where it was immediately inoculated with a yeast strain designed to enhance colour and varietal character. Fermentation progressed for approximately 6 days at 25°C, with pressing occurring at 1 Bé. Primary fermentation concluded in stainless steel with induced malolactic fermentation occurring shortly after. The wine was stabilized at 4°C then racked and coarsely filtered, then aged on French Oak for 3 months. The wine was blended, filtered again and prepared for bottling.

VINTAGE REPORT

The 2007 vintage was one of the earliest on record due to the drought conditions, resulting in well below average yields. Warm January temperatures and lack of adequate soil moisture earlier in the season together with a cold spring led to low yields in the vineyards but outstanding fruit quality being delivered to the winery.

FOOD RECOMMENDATION

This wine is a great accompaniment to roast beef or mushroom risotto

CELLARING

A great everyday wine best enjoyed young

BEELGARA

FINE WINES of AUSTRALIA