

ESTD  
**HARDYS**  
1853

HARDYS OOMOO  
CLARE VALLEY  
SPARKLING SHIRAZ  
2004

---

**Winemaker's Notes**

Hardys Oomoo was one of the first wines produced by Thomas Hardy at his original Bankside winery. Throughout the late 1800s and early 1900s it was Hardy's most recognisable label, the word Oomoo adopted from the local Aboriginal dialect meaning 'good' or 'attractive'.

To celebrate and mark Hardys 150th Anniversary in 2003, Oomoo was revived as a classic McLaren Vale Shiraz.

Today, Oomoo showcases the premium regions of South Australia. Every wine is a true reflection of the variety and the region.

The 2004 Hardys Oomoo Sparkling Shiraz is sourced from the premium South Australian region of Clare Valley which produces rich and supple Shiraz that is ideally suited to premium sparkling red.

Individual parcels of Clare Valley Shiraz receive gentle handling during the winemaking process with subtle use of oak complementing the structure and extended maturation on yeast lees in order to build complexity and richness. The resultant wine finishes fresh and dry due to the natural tannins and acidity.

This wine will mature gracefully with up to 18 months under cork.

---

**Tasting Notes**

**Wine Style**

Sweet 1 2 **3** 4 5 Dry  
Light 1 2 3 **4** 5 Full bodied

**Colour**

Medium deep cherry red

**Bouquet**

Fresh cherry and satsuma plum notes followed by rich mulberry jam. Intense chocolate, spice and liquorice add complexity to the Shiraz fruit characters.

**Palate**

Vibrant raspberry fruit with dark cherries, nougat and spice saturate the palate. Richness of fruit is balanced with hints of vanilla oak, delivering velvety structural tannins.

**Food**

Duck liver paté  
Quail and game meats  
Christmas pudding

---

**Bottling Date**  
September 2008

**Alcohol**  
13.2%

**Residual Sugar**  
32.3 g/L

**Acidity**  
5.1 g/L

**pH**  
3.44

**Winemaker**  
Paul Lapsley

**Region (%)**  
Clare Valley 100%

**Grape Variety**  
Shiraz

**Fermentation**  
stainless steel & oak for  
Primary; Bottle for  
secondary

**Malolactic  
Fermentation**  
100%

**Cellaring**  
Up to 18 months

**Oak Maturation**  
1 year in oak, up to 4  
years in tirage.

**Soil Type**  
Red loam over  
limestone

**Climate**  
Continental

**Age of Vines**  
Various

**Harvesting**  
Mechanical

