

The Bandit

WESTERN AUSTRALIA
SHIRAZ TEMPRANILLO 2007



BACKGROUND INFORMATION

Infamous Western Australian bushranger Moondyne Joe was apprehended at the Houghton winery's cellars in 1869.

Cutting a bizarre figure in his carefully-planned outfit of a wheat sack, with barrels tied front and back to collect wine, sheepskin-covered boots to hide his tracks and a set of skeleton keys in a bag around his neck.

The serial jail breaker had been on the run for almost two years. Moondyne's thirst was to be his final undoing.

TASTING NOTES

Brilliant, ruby red with a garnet hue, The Bandit Shiraz Tempranillo has aromas of ripe cherries and Satsuma citrus, floral violet notes and hints of nutmeg and cinnamon spice.

Structured soft and lively the palate displays fresh plum, cherry and mulberry fruit, the savoury tannins combine with cinnamon and clove oak derived spice to give a long and lingering finish.

WINEMAKER'S NOTES

The Shiraz and Tempranillo were crushed to separate fermenters where they underwent a short period of skin contact before the onset of fermentation. The wines were gently pressed off skins to complete their fermentation in tank and then transferred to seasoned French oak barriques for malolactic fermentation and maturation. Following sixteen months maturation the wines were blended and minimally fined prior to bottling.

FOOD SUGGESTION

Enjoy with beef fillet with tomato and wild-mushroom sauce or gourmet Greek lamb pizza.

VINTAGE 2007

GROWING AREAS

Western Australia

GRAPE VARIETY

90% Shiraz

10% Tempranillo

WINEMAKER

Rob Bowen

ALCOHOL 14.0%

pH 3.2

ACIDITY 6.5 g/litre



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