



WINERY • VINEYARD
MOTORCYCLE MUSEUM

2006 Shiraz

Region

Mudgee, NSW

Winery Address

Pipeclay Lane,
Mudgee NSW 2850

Variety

100% Shiraz



Vintage Conditions: 2006 was in the middle of the Mudgee drought spell, with vineyard yields being extremely low. All reds show big concentration of fruit because of lack of water.

Winemaking: This shiraz was harvested from our block N vineyard which is on deep clay soils at 520m above sea level. It was fermented in small open fermenters and gently hand plunged several times daily. Maturation was in French and American Hogsheads for 12 months.

Tasting Notes: A wine with distinctive and regional character showing savoury nuances to ripe plum prune fruit on the nose. The palate is soft and generous with blackberry and chocolate fruit flavours and fine savoury tannins to finish. A real food wine that would make a great match with Italian style veal.

Analysis:

- Alcohol 13.0%
- Residual Sugar 0.5 g/L
- Titratable acidity 5.9