

2009 Reserve Shiraz

Region

Mudgee, NSW

Winery Address

Pipeclay Lane, Mudgee NSW 2850

Variety

100% Shiraz



Vintage Conditions: 2009 was one of the best years for winemaking in this decade, with warm and dry conditions experienced during grape ripening. Grape yields were low, and fruit showed great concentration of flavour and tannin structure.

Winemaking: This Shiraz was harvested from our block N vineyard which is on deep clay loam soils at 520m above sea level. It was fermented in small open fermenters and gently hand plunged several times daily. Maturation was in 40% new French and American Hogsheads for 18 months.

Tasting Notes: This reserve Shiraz is a true expression of what our Block N vineyard can produce. The hand-picked fruit was fermented in small open fermenters, and hand plunged several times daily. Only the best barrels of the batch were included in the Reserve blend. The resulting wine displays a strong bouquet of blackberry and earth, with a soft but pronounced tannin structure. This wine has been minimally fined and filtered and we recommend decanting before serving.

Analysis:

Alcohol 13.5%
Residual Sugar 0 gms/L
Titratible acidity 5.8