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Reserve Shiraz

ADJENDA

South Australia, Langhorne Creek 

VINTAGE: 2005
VINEYARD:
COMPOSITION: Shiraz (100)
HARVEST:
COOPERAGE: French and American Oak
T.ACID:
PH
ALCOHOL: 14.50%
PRODUCTION:
VINE AGE: 50-65 years
TYPE: Red

WINEMAKER'S NOTES:

The fruit for the Reserve Shiraz is derived from the flood plain region of Langhorne Creek where the soil of this is darker and richer due to it being fundamentally alluvial in origin.

After gentle crushing, the must was pumped into traditional open top fermenters and pumped twice, daily. Fermentation continued at up to 30 degrees Centigrade, ensuring optimum extraction of long chain, soft tannins.

25% of the wine was run off the skins to complete fermentation in barrel. The remainder received additional maceration to extract further ripe tannins from the skins. Finally, the wine was racked off skins into settling tanks then into new and one year old American and French oak barrels and matured for 18 months.

The result is a deep purple wine with blackberry and cassis flavoring leading to a lush mouth feel and a lingering finish.

REVIEWS:

“ 91 Points. ”

— ROBERT PARKER, THE WINE ADVOCATE FEB 2009

“ Rating 94.

A rich, succulent and seductive marriage of Langhorne Creek Shiraz and 18 months in new French oak; those lovely soft tannins of Langhorne Creek bring the wine to a

harmonious close. Drink through 2024. ”

— JAMES HALLIDAY, WINE COMPANION

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