

**THE VINEYARD ADORNS A SPECTACULAR COASTAL LANDSCAPE WITH AN ESTEEMED PASTORAL HISTORY. GRAPES OF RENOWNED CALIBRE ARE HAND HARVESTED FROM LAND WHICH PREVIOUSLY PRODUCED WHEAT UNSURPASSED BY ANY IN THE WORLD.**

**SHIRAZ GROWN IN THIS UNIQUE LOCATION IS A PROUD BENCHMARK FOR QUALITY IN THE REGION. TWO VERY DISTINCTIVE BLOCKS OF SHIRAZ GROW AT OPPOSITE ENDS OF A SINGLE VINEYARD. THEIR DIFFERENT CHARACTERISTICS COMBINE TO PROVIDE LAYERS OF COMPLEXITY IN THIS WINE.**



THE OLDEST VINES PLANTED AT THE BASE OF THE VINEYARD THRIVE LESS THAN 100 METRES FROM THE SEA AND ONLY 10 METRES ABOVE SEA LEVEL. TOUGH GROWING CONDITIONS ON A BLACK 'BAY OF BISCAY' CLAY PAN AND MINIMAL WATER PRODUCES SMALL BERRIES PACKED WITH OPULENT FRUIT FLAVOUR. RIPE PLUM, BLUEBERRY AND MULBERRY FLAVOURS ARE TYPICAL OF THIS BLOCK. THIS SHIRAZ IS IN HIGH DEMAND AND MUCH OF IT IS SOLD FOR INCLUSION IN THE BEST WINES OF SOME OF AUSTRALIA'S MOST ESTEEMED WINEMAKERS

OUR PRIZED 'TOP BLOCK' OF SHIRAZ GROWS AT 25 METRES IN THE SHADOW OF 'SUGARLOAF HILL'. THESE YOUNGER VINES SPAN A SANDY LOAM HILLSIDE SCATTERED WITH RICH ALLUVIAL GRANITE AND IRONSTONE FRAGMENTS. THIS SHIRAZ IS ELEGANTLY COOL CLIMATE IN STYLE WITH POWERFUL BLACK AND RED BERRY FLAVOURS, LAYERS OF SPICE AND COMPLEXITY.

EVERY ROW IN THE VINEYARD IS INSPECTED PRIOR TO HARVEST TO IDENTIFY THE FRUIT BEST SUITED TO EACH OF OUR WINES. SELECTIVELY HANDPICKED PARCELS FROM EACH BLOCK ARE DELICATELY PRESSED INTO TRADITIONAL OPEN FERMENTERS AND COLD SOAKED (CHILLED TO AROUND 5°C) TO MAXIMISE COLOUR EXTRACTION. PRIMARY FERMENTATION ON SKINS IS FOLLOWED WITH GENTLE PUMP OVERS AND DRAIN AND RETURNS TO ENHANCE THE ALREADY ABUNDANT FLAVOUR PROFILE. THE SHIRAZ IS CAREFULLY PRESSED INTO BARRELS TO COMPLETE MALOLACTIC FERMENTATION THEN RACKED OFF LEES AND RETURNED TO OAK. UNHURRIED MATURATION IN THE FINEST FRENCH OAK FOR AT LEAST THREE YEARS ALLOWS A GRADUAL INTEGRATION OF FRUIT AND OAK CHARACTERS. BOTTLING WITHOUT FILTRATION RETAINS SIGNIFICANT FLAVOURS AND TEXTURE BUT SOMETIMES ALSO SEDIMENT - DECANTING IS RECOMMENDED.

EXTENDED AGEING IN OUR CELLAR OCCURS TO ENSURE THE WINE IS READY TO ENJOY ON RELEASE HOWEVER WE EXPECT IT WILL CONTINUE TO AGE GRACEFULLY IN GOOD CELLARING CONDITIONS FOR 10 YEARS OR MORE.

**SHIRAZ REVIEWS & MEDAL TALLY**

Highly Recommended  
90 Points

James Halliday 2009 Australian Wine Companion

Recommended

2008 Decanter World Wine Awards (London)

2 SILVER Medals

including 2009 London International Wine & Spirit Competition

9 BRONZE Medals

including 2009 Hong Kong International Wine & Spirit Competition



**TECHNICAL INFORMATION – 2005 SHIRAZ**

<b>Winemakers:</b> Ben Riggs & Mike Brown	<b>Viticulturalist:</b> Mike Brister
<b>Alcohol:</b> 14.5 % alc by vol	<b>Vineyard:</b> Lady Bay, Southern Fleurieu SA
<b>Total Acidity:</b> 7.2 grams/litre	<b>Acres:</b> 9.2
<b>pH:</b> 3.4	<b>Elevation:</b> 10 & 25 m above sea level
<b>Oak:</b> 24 months – 70% new French barrriques – 30% Old French hogsheads	<b>Soil Type:</b> Top Block: Sandy Loam/Schist/Ironstone Bottom Block: 'Bay of Biscay' Clay
<b>Production:</b> Approx 1000 cases	<b>Rainfall:</b> 540 mm per annum