The Vineyard adorns a spectacular coastal landscape with an esteemed pastoral history. Rows of vines span a rich alluvial floodplain at the entrance to the 'great gorge' – a place formerly regarded as one of the most valuable farming properties in South Australia.

Grapes of renowned calibre are hand-harvested from land which previously produced wheat unsurpassed by any in the world. parcels of award winning Shiraz and Cabernet Sauvignon thrive on envied soil in the secluded boutique vineyard overlooking Lady Bay.

Lady Bay Vineyard is a benchmark for quality in the Fleurieu region - The 2006 vintage was no exception. Drought ensured the lowest yields we had ever experienced – there was not enough fruit to fulfill external 'A' Grade grape contract commitments so we made the decision to not make our own wine and sell all the grapes. However while harvesting (with heavy hearts) we realised the fruit was truly exceptional. We couldn't resist 'cherry picking' two small parcels of fruit with the intention of crafting something very, very special...

One tonne each of Shiraz and Cabernet Sauvignon were delicately and separately pressed into traditional open fermenters then cold soaked (chilled to 5°C) to maximise colour extraction. Primary fermentation on skins was followed with gentle pump overs and drain and returns to enhance already abundant flavour profiles. The wines were carefully pressed into 100% new French puncheons to complete malolactic fermentation, then racked off lees and returned to barrel. Unhurried Maturation in the finest French oak for at least two years allowed a gradual integration of fruit and oak characters. The very best barrels were selected resulting in a 60% Shiraz and 40% Cabernet Sauvignon Blend. This wine was bottled unfiltered to retain significant flavour and texture. decanting is recommended. Share only with worthy friends.

Extended bottle ageing in our cellar has ensured this wine is ready to enjoy on release. We expect it will continue to age gracefully in good cellaring conditions for 10 years +

Limited Release Medal Tally

BLUE GOLD Medal	2012 Sydney International Wine Competition	
★★★★	2010 Winestate World's Greatest Shiraz Challenge	
★★★★	2010 Winestate 'Best Wines of Australia and New Zealand'	
3 SILVER Medals	including	2010 London International Wine Challenge
		2009 London International Wine & Spirit Competition
7 BRONZE Medals	including	2009 Decanter World Wine Awards (London)
		2009 Hong Kong International Wine & Spirit Competition

TECHNICAL INFORMATION – 2006 LIMITED RELEASE SHIRAZ CABERNET SAUVIGNON

Winemaker:	**Mike Brown**	**Viticulturalist:**	**Mike Brister**
Alcohol:	**14.0 % alc by vol**	**Vineyard:**	**Lady Bay, Southern Fleurieu SA**
Total Acidity:	**7.7 grams/Litre**	**Acres:**	**Approx 8.0**
pH:	**3.4**	**Elevation:**	**15 - 20 m above sea-level**
Oak:	**36 months - 70% new French puncheons - 30% old French barriques**	**Soil Type:**	**Alluvial - Sandy Loam/Schist/ Ironstone**
Production:	**Approx 350 cases**	**Rainfall:**	**540 mm per annum**