

## 2006 Shiraz - Grenache - Mourvedre



### Appearance

Deep red with a vibrant cherry rim.

### Bouquet

Lifted rich aromas of blueberry, mulberry and cherry with vanillin spice from subtle oak maturation.

### Palate

Shiraz and Grenache in perfect proportion deliver blueberry and mulberry fruits with the Mourvedre contributing richness and length.

The palate gives a generous soft entry of complex berry fruits leading to a full, spicy palate of dark berries, a soft tannin structure with excellent length of flavour. A classic style.

### Winemaking

Old vine Shiraz batches matured 2-year-old French and American oak in were selected for their spice, character and sweet tannin profiles.

The Grenache and Mourvedre was matured in large new and 1-year-old French and American oak puncheons. The composition of the wine is Shiraz 48%, Grenache 44% and Mourvedre 8%.

### Alcohol

14.5 % by vol.

### Ageing potential

While crafted for immediate appeal, this wine will benefit from up to 2 years cellaring in controlled conditions.

### Awards

Bronze Medal, McLaren Vale Wine Show 2007

### Viticulture

Nick Wiltshire

### Winemakers

Chris Dix & Scott Zrna

