



Tasting Notes

Vintage
2005

Variety
97% Shiraz
3% Viognier

Technical Details
Alc 13.5%
Ph
TA g/L

Winemaking Notes

Another outstanding Margaret River vintage in 2005 produced shiraz grapes with ripe, sweet varietal plum and berry fruit characters and generous colour. Fermentation took place in open fermenters, and was carefully monitored with regular hand plunging and pumping over. A very small percentage of Viognier was co-fermented with the shiraz, to add complexity and delicate hints of apricot and honeysuckle. The wine was then pressed into 40 % new and aged French and American oak for 12 months.

Colour

Dark crimson red

Bouquet

Margaret River shiraz aromas of berry fruit, plum, and spice, with a hint of fragrant apricot.

Palate

Delicious floral fruits like rich sweet plum are complimented by classic cool shiraz spiciness and delicate lifted notes of honeysuckle and apricot.

Food Suggestions

Rich red meat and creamy pasta dishes.



5 Star Winery, James Halliday Australian Wine Companion, 2011 Edition