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2006 SHIRAZ

winemakers	Virginia Willcock	alcohol	14.0 %
harvested	March/April 2006	total acid	6.5 g/L
wood	New & old French & American oak – 16 months	Ph	3.39
bottled	December 2007	residual sugar	0.5 g/L

REGION

Margaret River

GRAPE VARIETIES

98% Shiraz

2% Malbec

INTRODUCTION

The Margaret River region offers a complex array of Shiraz styles grown in several different sub regions. Generally, Shiraz from the region tends to be a medium bodied, restrained wine that offers supple upfront fruit sweetness while introducing a defined structure with firm tannins and fresh acidity on the finish. The palate often displays an earthy complexity with hints of savoury spice that help create an elegant and focused style of Shiraz.

WINEMAKERS COMMENTS

Vintage 2006 was one of the coolest for the Margaret River wine region in its short but distinguished history.

Ripening of all varieties was up to 3 weeks behind the 'normal year'. The cooler conditions allowed the Shiraz vines to produce fruit with fantastic colour intensity and perfume, offering a more complex, elegant style with cool climate varietal characters of spice and fruit purity.

The Shiraz batches were fermented separately, and then 30% of the wine was matured in new French and American oak with the balance maturing in older oak barriques before batch selection and the final blending. The result is a wine that is uniquely Australian in style, while exhibiting characteristics typical of a cooler Margaret River vintage.

The 2006 VF Shiraz benefited beautifully from these conditions by producing a wine with exquisite cool-climate elegance, focusing on purity of fruit flavour and allowing the cool, pepper characters to be retained while achieving fruit ripeness and intensity.

TASTING NOTES

The 2006 VF Shiraz is a beautiful dark maroon in colour with deep purple tinges.

The aroma opens quickly and is filled with bright concentrated dark cherries and new, toasted vanillin oak spice, while a touch of pepper and hints of savoury spice, indicating the cooler ripening conditions experienced in 2006.

The palate exhibits a lovely freshness with the acidity providing a beautiful framework to the palate. Firm tannins and mocha/vanillin oak flavours add further weight to the dark fruit characters of mulberry and blackberry, with the savoury mid palate leading to a bright, fresh fruit finish and hints of deep, dark spice.