



NEXT GENERATION
WINES

The Collection

2005 Shiraz

COLOUR	Very deep red, solid colour.
BOUQUET	Strong mulberry and cherry fruit with underlying French oak which adds complexity to the bouquet.
PALATE	The blend of fruit from the Barossa Valley and McLaren Vale used for this Shiraz blend came together perfectly. Full and vibrant fruit flavours of dark red berry and plum fill the mid palate. Strong tannins go well with the elegant underlying taste of French oak to make this a great example of a powerful full bodied Shiraz.
VARIETY	Shiraz
REGION	Barossa Valley, McLaren Vale
WINEMAKING	The wine was fermented in small stainless steel fermentors to retain concentrated fruit flavours. To complete the fermentation process and maturation the wine went into mostly old oak barrels with a small percentage of new oak flavour to slowly infiltrate the highly concentrated fruit flavour creating a well balanced yet complex tannin structure.
SERVING SUGGESTIONS	An outstanding match with all full flavoured red meat dishes. I find it goes well with the over powering delicious flavour of barbecued spare ribs!
CELLARING	Drinking magnificently now, but will reward for another 4-5 years cellaring.
TECHNICAL DETAILS	Alc/Vol: 14.6% TA: 5.5g/L pH: 3.5 Res. Sugar: 1.7g/L
MEDALS / AWARDS	Bronze—Queensland Wine Show 2009 Bronze—2008 Rutherglen Wine Show 3.5 Stars—Shiraz Challenge 3, Winestate Sep/Oct 2008

