



NEXT GENERATION
WINES

Stockman's Post

2006 Shiraz Rose

COLOUR	An enticing, pale crimson colour.
BOUQUET	Strong blood plum with fresh raspberry and cherry aromas.
PALATE	A soft, mouth filling wine with fleshy fruit and good persistence. Lovely cherry and fresh raspberry flavours dominate the flavour profile.
VARIETY	Shiraz
REGION	South Eastern Australia
WINEMAKING	The grapes were machine harvested at night and directly crushed and chilled into fermenters. After 12 hours skin contact juice was drained from the potters and passed through a centrifuge. The clarified juice was then inoculated with the yeast and fermented at cold temperature for 2 weeks. Upon completion of fermentation the wine was clarified and given a light fining with bentonite casein.
SERVING SUGGESTIONS	Ideal summer wine for casual entertaining. With its zingy acidity, it is the perfect partner for dishes such as smoked salmon with capers on toast.
CELLARING	Made to drink upon release while the fruit flavour is at its most fresh and vibrant.
TECHNICAL DETAILS	Alc/Vol: 12.0% TA: 6.7g/L pH: 3.4 Res. Sugar: 3.0g/L

