

TASTING NOTE

Lyrup Crossing Shiraz 2009



About This Wine

The objective was to make a wine that was easily approachable and drinkable at time of release. Complexity and structure was built into this wine has by careful blending of selected parcels of fruit. After fermentation, both French and American oak was used to allow the wine to add further complexity and structure and allow flavours to integrate and soften.

Vineyard Region

Riverland, South Australia

Grape Varieties

96% Shiraz; 4% Petit Verdot

Vintage Conditions

A rain free harvest period in 2009 coupled with the drought conditions resulted in above average quality and in particular an especially high concentration of flavour. The fruit was picked at optimum flavour ripeness of between 13.5-14.0°Be. The grapes were machine harvested in the cool of night to maintain their delicate fruit flavours and aromas. Parcels were individually selected in the vineyard for their clear expression of distinctive fruit characteristics and varietal characters.

WINEMAKER'S COMMENTS

Colour

This wine is a deep red with overtones of purple.

Nose

This smooth red wine offers a nose rich in plum fruit and spice with a hint of black cherry.

Palate

The palate shows rich and vibrant varietal berry-fruit flavours. This wine is well suited to cheeses and Italian cuisine. Eminently drinkable now, this Shiraz will develop further complexity with 2 or 3 years bottle age.

Laboratory Analysis

Alc/Vol : 13.5% pH : 3.57 Total Acid : 6.28g/L Residual Sugar : 4.4g/L