

## TASTING NOTE

### Sandy Creek Shiraz 2008



#### *About This Wine*

Given the intensity and abundant flavour of the ripe fruit characters, the objective was to make a wine that was easily approachable and drinkable at time of release. The grapes were fermented in temperature controlled vessels for between 8 and 12 days. Just prior to the completion of ferment, separate parcels of wine were drained and pressed to a mixture of American oak barrels. Free run juice was used in order to avoid harshness and to maintain the clarity of the fruit character.

#### *Vineyard Region*

Riverland, South Australia

#### *Grape Varieties*

96% Shiraz; 4% Petit Verdot

#### *Vintage Conditions*

Spring and summer conditions were quite beneficial to growing, with few extreme heat days and very little rain. These perfect conditions during the ripening season helped the fruit develop consistency and concentration with a good balance between flavour and physiological ripeness. Harvest time also was dry, with machine harvested fruit picked in the cool of the night delivered to the winery in outstanding condition.

### WINEMAKER'S COMMENTS

#### *Colour*

Colour shows a deep and rich purple-red.

#### *Nose*

The nose offers a complex and generous bouquet of fruit and spice, plums, mulberry, licorice, ripe forest berries and a hint of gaminess – all of which is underscored by toasty, cigar box nuances derived from the extended oak maturation.

#### *Palate*

The palate exhibits rich and vibrant varietal berry-fruit flavours. This is a full, well-rounded red wine that is smooth, complex and very long in flavour. This wine is well suited to cheeses, Italian cuisine, red meats and even some spicy Asian dishes or can be sipped on its' own. Eminently drinkable now, this Shiraz will develop further complexity with 2 or 3 years careful cellaring.

#### *Laboratory Analysis*

Alc/Vol : 14.37%   pH : 3.52   Total Acid : 6.0g/L   Residual Sugar : 3g/L