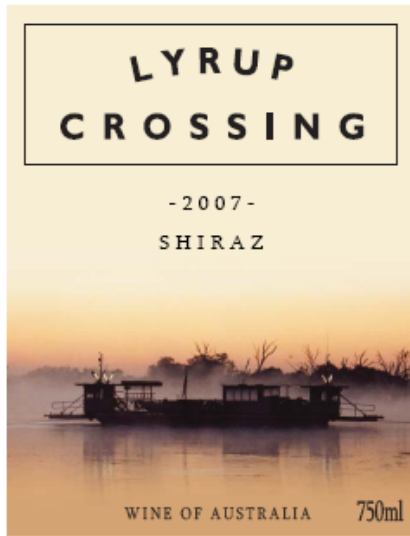


TASTING NOTE

Lyrup Crossing Shiraz 2007



About This Wine

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

2007 gave us a dry, consistently warm ripening period which meant that the flavour profile of Shiraz developed in a way seldom seen. Rather than "tannic giants" that take years to develop, Shiraz in the region blossomed into ripe, generous wines with mountains of generous fruit flavour, abundant ripe, soft tannin and excellent colour. It was picked at around 14°Be.

WINEMAKER'S COMMENTS

Colour

This wine is a deep red with overtones of purple.

Nose

The nose offers fruit and spice, plums, mulberry, licorice, and ripe forest berries all of which is overlaid on toasty, cigar box nuances derived from the extended oak maturation.

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 : 14.0% pH : 3.57 Total Acid : 6.28g/L Residual Sugar : 4.4g/L