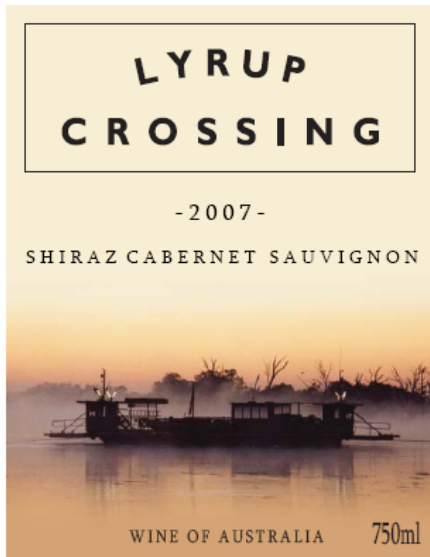


TASTING NOTE

Lyrup Crossing Shiraz Cabernet 2007



About This Wine

Selection in the vineyard and batch-wise in the winery ensured that the Lyrup Crossing style was moulded toward a wine showing intense primary fruit characters. Complexity and structure was built into this wine has by careful blending of selected parcels of fruit. Some parcels received a 'cold soak or cold maceration' at the start of fermentation to accentuate the fruit intensity on the palate. Other parcels received extended skin contact to give the wine excellent tannin structure while still others had must drained off the skins to produce wines of exceptional concentration of colour and flavour. 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

60% Shiraz, 40% Cabernet Sauvignon

Vintage Conditions

The drier than normal 2007 vintage in the Riverland has produced exceptional grapes. The reduced berry size from the rain free growing season has resulted in excellent concentrations of deep purple red colour, flavour and ripe tannic structure. Picking between 13.5 – 14.5Baume ensured ripe flavoursome fruit.

WINEMAKER'S COMMENTS

Colour

An inky, purple colour, which turns brick red with age.

Nose

The nose shows spice, a hint of white pepper, berry fruit and plum aromas.

Palate

On the palate, this wine offers flavours of rich berries with hints of spice and licorice culminating in a long after taste. A complex wine well balanced in richness, mouthfeel and intensity that is smooth and easy to drink. Drink with tomato based pastas, pizza and roasted meats.

Laboratory Analysis

Alc/Vol : 13.51% pH : 3.48 Total Acid : 6.72 g/L Residual Sugar : 6.80 g/L