

## TASTING NOTE

### Salena Estate Shiraz 2006



#### *About This Wine*

The wine was made at an N.O.P Certified Organic Winemaker and bottler. This has ensured that the quality control process and organic status of the fruit is maintained all the way from vine to bottle. Given the intensity and abundance of ripe fruit characters in this wine, the objective was to make an easy-drinking style, with oak used to add complexity and further layers of character in a supporting, rather than dominating role.

#### *Vineyard Region*

Riverland, South Australia

#### *Grape Varieties*

100% Organically Certified Shiraz

#### *Vintage Conditions*

2006 was a typically warm, dry year in the Riverland. Almost a total absence of rain events during ripening helped the fruit develop consistency and concentration with a good balance between flavour and physiological ripeness. This resulted in a softening of the tannins with a complementary increase in the fruit flavour and aroma intensity.

### WINEMAKER'S COMMENTS

#### *Colour*

Deep garnet-red with purple highlights on the meniscus.

#### *Nose*

Complex and generous bouquet of fruit and spice, plums, mulberry, liquorice, ripe forest berries and a hint of gaminess – all underscored by toasty, coconut nuances derived from extended oak maturation.

#### *Palate*

This is a rich, well-rounded red wine that is smooth, complex and very long in flavour. The palate is the highlight of the wine, exhibiting the rich and vibrant varietal berry-fruit flavours. This wine is well suited to cheeses, Italian cuisine, red meats and even some spicy Asian dishes.

#### *Laboratory Analysis*

Alc/Vol : 14.0%    pH : 3.54    Total Acid : 6.5g/L    Residual Sugar : 0.58 g/L