



TECHNICAL DATA

The Adelaide Hills has now proven it can make truly exciting spicy Shiraz. The key is careful site selection, low yields and restrained use of oak. The blend component from the warmer sub-area of Macclesfield gives structure and richness, whilst Balhannah contributes spiciness and perfume. A vibrant, modern interpretation of Australian Shiraz.

Vineyards

Sourced from the warmer, drier parts of the Adelaide Hills around Macclesfield and low yielding Shiraz from Balhannah, near the Shaw + Smith Winery.

- Generally soil structures in the region are shallow red/brown loam over schist and clay.
- High density vine plantings – 2700-5500 vines per hectare.
- Hand pruned, vertical shoot position canopies.
- Yields restricted to 2kg per vine. This is essential in achieving concentration.
- Hand picked.

Vintage 2007

The 2007 growing season was warmer than usual. Spring frosts affected some parts of the Adelaide Hills, hence quantities were down slightly. Shiraz grapes ripened slowly and evenly resulting in intense colour, pepper-spice flavours and great intensity. Crop levels were limited to 2kg per vine.

Winemaking

Hand harvested bunches were crushed, destemmed and underwent fermentation in small fermenters. During fermentation the fruit was regularly hand plunged and pumped over to extract colour, flavour and tannins. A small batch approach was adopted throughout. Matured in new (1/3) and older French oak barriques for 14 months to retain fruit integrity and brightness.

Alcohol: 14%
Residual Sugar: Dry
Total Acidity: 6.7g/l
pH: 3.47

Vinified and bottled at Shaw + Smith.