



2005 Reserve Shiraz

The Mt Jagged Vineyard produces quality cool climate wines from the Southern Fleurieu region. The vines were established in 1989 in the Mt Lofty Ranges just south of McLaren Vale at an altitude of 320 metres with a mean January temperature of only 19 degrees Celsius.



This cuvee is 98% Shiraz and 2% Viognier that was co-fermented together. This wine exudes aromas of fresh red berry fruits, spicy pepper and cinnamon. The palate is medium in body but packed with berry fruit flavours mixed with spices and cinnamon with nicely ripened cool climate tannins and a hint of dark chocolate.

Cellaring: Will reward 10-15 years.

Viticulture: 2005 was a warm very long vintage. The low yielding Mt Jagged vineyard set very well at this yield and the fruit was kept on the vine until early May to enable complex flavours to develop. The grapes were hand picked from the warmer parts of selected rows in the Mt Jagged Shiraz block.

Vinification: The two parcels were co-fermented firstly at a low temperature and then slowly increased. The wine was transferred to new and seasoned French oak to complete Malo-Lactic Fermentation. The wine was bottled after 16 months in oak and then bottle aged a further 12 months prior to release.

Reviews:

4 ½ Glasses, Spicy aromas flow into the medium bodied palate, joining bright plum and blackberry fruit; good tannin and French oak management; Rating: 93, Drink: 2018

James Haliday 2009 Wine Companion
