



2006 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 wine is made from shiraz grapes from the Mt Jagged Vineyard, co-fermented with a small percentage (2%) of Viognier from a vineyard near Gumeracha. All were picked on the same day and combined at the crusher in early April, all were cropped between 1.5 – 2.2 tonnes per acre. The wine was 100% aged in seasoned French oak hogsheads with a small portion of new French oak. The flavours are abundant and intense in this wine, in both aroma and palate. The small amount of viognier really highlights the wine's complexity, palate and silky length. This wine has been bottle aged for 6 months prior to release so that it can be enjoyed now but will also age gracefully for many years.

Cellaring: Will reward 6-10 years.

Viticulture: 2006 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.

Vinification: The two parcels were fermented separately and then the wine was kept on skins for approximately 16 days to retain colour, tannins and flavour. The wine was also aged separately in seasoned (100%) French Hogsheads (300lt) for 14 months. After maturation the wine was blended together and then bottled and stored for 6 months before release.

14% alc/vol
