

loose end

Authentic Adventurous Unpretentious

2007 Shiraz Barossa



Appellation: Barossa Valley

Varietals: 96% Shiraz, 4% Viognier

ALC/VOL: 14.6%

Analysis: pH 3.62 : Acid 6.49 : Residual Sugar 2.8 g/l

Vinification: Co-fermented Viognier in open fermenters. Matured for 14 months in second use oak barrels of various origin.

Season: Another fine Barossa vintage with healthy leaves producing rapid sugar development and low yields. The Shiraz produced finer styles with good spiciness.

Colour: Dense dark red with purple hue.

Nose: Lifted smokey bacon and spicy Shiraz aromas.

Palate: Bursting with dark fruit flavours balanced with soft velvet tannins leaving complex spicy pepper and hung meat notes lingering on the palate.