



**loose end**  
authentic. adventurous. unpretentious

*Barossa Valley*

90 Points  
Robert Parkers  
Wine Advocate

## 2007 SHIRAZ

### 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.

### FOOD

Peppered Steak, Mushrooms, Lamb Cutlets, Mothers Leg of Slow Roasted Lamb.

Bronze  
Medal

2008  
New Zealand  
International  
Wine Show

Bronze  
Medal

2008  
Royal Adelaide  
Wine Show

Bronze  
Medal

2009  
Barossa  
Wine Show



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