

2005 Single Vineyard Series Shiraz Birchmores, Langhorne Creek



ANALYSIS

pH 3.46	TA 6.87g/l
Alc. 14%	GF 0.54g/l

PACKAGING SPECIFICATIONS

Bottle Dimensions	329mm H x 75.5mm W	
Bottle Weight	1.5 kg	
Bottle Bar Code	9327108000475	
Case Dimensions	319 L x 242 W x 337 H	
Case Weight	18.7 kg	
Case Bar Code	9327108000482	
	Dom.	Exp.
Cases per Pallet	64	56
Cases per Layer	16	14
Layers per Pallet	4	4

REGION

Langhorne Creek, South Australia

VINEYARD

Grapes were sourced from a single vineyard, Birchmores, in Langhorne Creek. The vineyard takes its name from one of the region's founding farming families. The vines were planted in the 1990s on deep alluvial, sandy soils cooled by the onshore southerly winds blowing in from the Southern Ocean and across Lake Alexandrina.

GROWING CONDITIONS

Langhorne Creek experienced ideal growing conditions up to véraison this year followed by a long ripening period of mild, dry days and cool nights. The absence of weather extremes allowed the Shiraz to achieve excellent ripeness, character and concentration of flavour.

2005 was an early vintage with the grapes picked on 9 March and yields were low to average this year but small berry size assisted with flavour concentration.

WINEMAKING

The grapes were fermented in open-top fermenters with daily pump overs and drain and returns to maximise the extraction of colour and flavour from the skins. Ferment temperatures were allowed to reach a maximum of 30°C aiding the extraction process. Following fermentation on skins, the grapes were pressed and the wine transferred to a combination of new and used American oak barriques. The wine was racked and returned periodically during the 19 months of barrel maturation, then blended and bottled, with no fining or filtration taking place.

WINEMAKER'S TASTING NOTES

A deep red colour with purple tints indicates a youthful, full-bodied wine. The nose shows intense pepper and spice, with berry and plum notes. Sweet oak is also evident. The soft and generous palate is loaded with ripe, fleshy fruits, rich dark chocolate, and characteristic earthy tones. Savoury oak and silky tannins add structure, length and balance to this rich, complex, medium bodied wine.

RELEASED

May 2008

AWARDS

Blue Gold Sydney International Wine Show 2007

WHAT THE PAPERS SAY

RATINGS

90/100 Wine Spectator October 15 2007