



VINEYARDS

From specially selected growers in the premium South Australian regions of the Riverland (90%) and the Clare Valley (10%).

GROWING CONDITIONS

The 2007 vintage was challenging to say the least. The continued drought presented a number of viticultural challenges, numerous frosts and cold weather throughout the winter and spring resulted in very low yields. Several days of very welcome rain fell in late January lessening the stress on the vines and allowing the grapes to fully ripen without any problems.

WINEMAKING

Fruit from the different regions was fermented separately in a mixture of open and closed-top static fermenters, with daily pump-overs and periodic drain and returns for the extraction of colour and flavour from the skins. After pressing, the wines were given some oak maturation, prior to blending and bottling.

WINEMAKER'S TASTING NOTES

The nose is bursting with ripe plum, spices and a hint of liquorice. On the well-balanced palate, vibrant, dark berry fruits abound with mocha and chocolate notes. Subtle oak and smooth tannins round out the finish. Although drinking well now, this is a wine which will benefit from medium-term cellaring.

RELEASED

May 2008

ANALYSIS

pH 3.50 TA 6.75g/l
Alc. 13.5% GF 2.3g/l

PACKAGING SPECIFICATIONS

Bottle Dimensions	284 mm H x 75.7 mm W	
Bottle Weight	1.15 kg	
Bottle Bar Code	9327108000819	
USA	898006002018	
Case Dimensions	309 L x 233 W x 289 H	
Case Weight	14.2 kg	
Case Bar Code	9327108001182	
	Dom.	Exp.
Cases per Pallet	64	56
Cases per Layer	16	14
Layers per Pallet	4	4