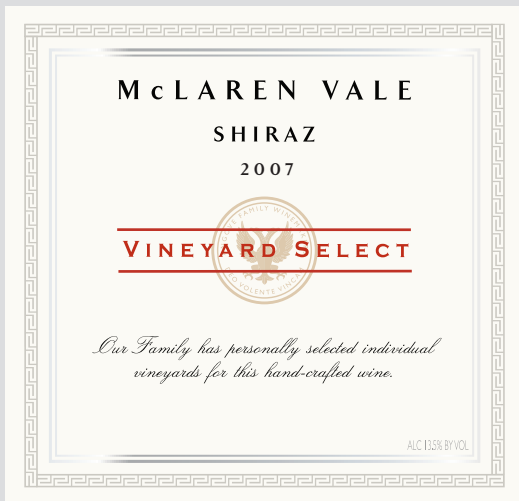




McLAREN VALE | SHIRAZ | 2007





VINEYARD NOTES Sourced from selected vineyards in McLaren Vale, we have found that the sum of the components is greater than the parts. One vineyard with sandy soil over clay produces ethereal and elegant flavours whilst another with loam over rock lends deep spicy berry flavours. These two vineyards blended together produce a lovely, well structured wine.

WINEMAKING NOTES This is a hand crafted wine. The grapes are crushed into small 60 year-old concrete fermenters in our 100 year-old winery. Here the fermenting wine can be nurtured from fruit to wine. Hand plunging followed by selective traditional techniques, aim to draw the spice and fruit from the grapes, yet allowing the wine to display its inherent qualities. Only indigenous yeasts brought to the winery by the grapes are permitted and some extended maceration post alcoholic fermentation helps meld the soft juicy tannins. Once pressed, the wine is racked and then filled into small American barrels where it passes through secondary fermentation. It is then racked back to the same barrels and lies in our cellar during the maturation period of 18 months.

TASTING NOTES The deep opaque black inky colour suggests a brooding wine, and the spicy liquorish and pepper on the nose follow up first impressions well. The low crops from this very difficult year have released a deep and very intense wine, speaking of the region and variety eloquently. This wine is great to enjoy now but will age gracefully for many years.

ABOUT THE WINE REGION



McLaren Vale is the gateway to the Fleurieu Peninsula and a series of unspoiled beaches and bushland. This maritime region, 25 miles southeast of Adelaide, makes Australia's greatest variety of quality wines—generously flavored reds and stylish whites primarily from hillside vines. The town of McLaren Vale lies at the center of the region and is only 7.5 miles from the coast. Its success with Shiraz is well known locally, and the area is also becoming famous for its other high-quality reds.

VINEYARD DETAILS

CLIMATE TYPE Mediterranean

SOIL TYPE Sandy loam over clay over rock

VINEYARD SIZE Various

VINES PER HECTARE 1,500 - 2,000

VINE TRAINING METHOD(S) Single vertical fruiting wire

AVERAGE YIELDS 6-8 tonnes per hectare/2.4-3.2 tonnes per acre

AVERAGE VINE AGE 10 years

TECHNICAL SPECIFICATIONS

COMPOSITION 100% Shiraz

ALCOHOL 13.5%

TA .56g/100ml

pH 3.48

RESIDUAL SUGAR .3g/100ml

BOTTLING January 2009

CASES 2,000 (6 bottles/case)

RELEASE DATE September 1, 2009

WINEMAKING DETAILS

SKIN CONTACT/SETTLING 15-20 days

FERMENTATION METHOD Traditional

FERMENTATION TEMP/TIME 10°-30°C/50°-86°F

OAK % AND TYPE 100% small American oak barrels

MATURATION PROCESS/TIME 18 months

REDUCTIVE/NORMAL HANDLING Normal

CONTAINS ARTIFICIAL ANTIOXIDANT/PRESERVATIVES OTHER THAN SULFITES No

YEAST TYPE Indigenous

FILTRATION TYPES Minimal

MALOLACTIC FERMENTATION 100%

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