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Elgin Vintners Shiraz 2006

ON ALLOCATION

2008 International Wine & Spirit Competition - Silver
2008 Decanter World Wine Awards - Gold Medal
Vibrant ruby and violet hues in the glass. On the nose this wine displays hints of spice, black pepper and dark fruit with a touch of mint. As the wine spends time in the glass the nose opens up to reveal rich spicy, plummy fruit. The broad, rich mid palate yields dark brooding fruit, cherries and plums layered with pepper and spice. A lingering aftertaste reveals balanced fruit in harmony with firm ripe tannins.

variety : Shiraz | 100% Shiraz
winery : Elgin Vintners
winemaker : Clive Torr & Niels Verburg
wine of origin : Elgin
analysis : alc : 13.94 % vol rs : 2.1 g/l pH : 3.66 ta : 5.7 g/l
type : Red wooded
pack : Bottle closure : Screwcap

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ageing : This wine has excellent aging potential.

in the vineyard : Within the Elgin Valley Biosphere six growers have jointly formed Elgin Vintners. This allows the members to access outstanding quality grapes from a variety of sites within their ranks. Each of the chosen vineyards contributes something unique to the final product.

The late picking date gives an indication of the coolness of the vineyard site. Three clones were used, namely SH5A, SH22A, SH9C of which the first two clones make up 80%.

Rootstock: Richter 101-14 Mgt.
Soil type: Tukulu and Pinedene gravelly loam.

about the harvest: These grapes were picked at 25.5Â° Balling on the 28th March 2006.

in the cellar : The grapes were crushed, destalked and allowed 3 days cold soak before inoculation with a RhÃ´ne sourced yeast (Syrah Enoferm). This cold soak allows for extra time on the skins for improved colour uptake.

The fermentation took a total of 10 days at an average fermentation temperature of 24° C, with regular 4 hourly pump overs. This cooler fermentation temperature helps retain the fruit complexity of the wine. Malolactic fermentation was started on the skins 8 days post maceration. This post fermentation time on skins allows for the passive uptake of finer tannins.

The wine was then pressed, allowed to settle in tank and to complete malolactic fermentation. It was then racked to barrel, where it spent 12 months in 90% French Oak and 10% American, of which 25% was new.

The wine was bottled without any fining and given a filtration before being bottled on 24th August 2007.