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Elgin Vintners Shiraz 2007

Vibrant, youthful purple hues in the glass. The aromatic intensity of the nose evokes nuances of sweet cranberries and a liberal dose of white pepper, so typical of cool climate Shiraz from the Rhône Valley. Medium bodied on the palate, this Shiraz is a marriage of sweet red fruit, blackberry fruit pastilles layered with white pepper and spice. The lingering finish shows good balance between dark fruit, spiciness and subtle oaking imparted from 12 months maturation in oak.



variety : Shiraz | 96% Shiraz, 4% Viognier
winery : Elgin Vintners
winemaker : Clive Torr & Niels Verburg
wine of origin : Elgin
analysis : **alc :** 14.2 % vol **rs :** 1.7 g/l **pH :** 3.7 **ta :** 5.1 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Screwcap

IWSC 2009 Silver Best in Class
IWSC 2008 Silver Best in Class
Decanter 2009 Silver Medal, Platter 4 stars

ageing : This wine has excellent ageing 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.

76% Clone SH5A
24% Clone SH9C

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

about the harvest: These grapes were picked at 25.5° Balling on 30 March 2007.

in the cellar : For the first time a small proportion of Viognier was co-fermented with the Shiraz grapes. The grapes were crushed, de-stalked and allowed 3 days cold soak. The fermentation took a total of 14 days at an average temperature of 24° C with regular 4-hourly pump overs. Malolactic fermentation commenced on the skins. This post maceration lasted 12 days. The wine was pressed, allowed to settle and finished malolactic fermentation in tank. The wine was then racked to barrel where it spent 12 months is 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 the 15th September 2008.