

## Noble Hill Shiraz / Mourvèdre 2006

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This Shiraz reminds us of toasty black cherries, fennel, cloves, and dark chocolate: a perfect match for rich flavours. The wine is smooth and balanced to delight the connoisseur and convert the newcomer.

Umami may or may not be Japanese for "delicious". Either way, our Shiraz shows umami in spades: a velvety structure with fine tannins, black fruit, and olive purée, perfect for roast meat or venison.

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**variety** : Shiraz | 90% Shiraz, 10% Mourvèdre

**winery** : Noble Hill Wine Estate

**winemaker** : Bernard le Roux

**wine of origin** : Coastal Region

**analysis** : **alc** : 14.7 % vol **rs** : 1.7 g/l **pH** : 3.69 **ta** : 5.6 g/l

**type** : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

**pack** : Bottle **closure** : Cork

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**ageing** : The oak is wellintegrated and will age ideally through 2013 or beyond.

**in the vineyard** : This is our largest planting by area, with three vineyards totaling six hectares. Each vineyard has distinct character in terms of its elevation, aspect, soil, rootstock, and clone which gives us flexibility in creating deep, complex, and balanced wines. Shiraz is exceptionally well-suited to our microclimate and thrives in the granite rich soils that dominate our landscape.

We also grow a small quantity of Mourvèdre, about half of one hectare. This grape is indigenous to the Rhône region in Southern France where it is traditionally used as a blending component with Shiraz.

**in the cellar** : At harvest, fruit is hand-sorted twice, lightly crushed, and cold soaked for nearly a week before the start of fermentation. This allows the flavours and colours contained within the skins to soak into the wine gently and naturally. The wine is oxygenated via daily délestage and racked into 225l French oak barrels at the end of primary fermentation. The wines remain in barrel during malolactic fermentation and for 18 months of maturation before bottling.