



Product: Smedley Lane Shiraz Viognier

Vintage: 2006

Colour: Dark cherry

Nose: Intense blueberry, pepper and spice are present on the nose with hints of vanillin oak in the background.

Palate: The excellent palate weight is complemented by the supple tannins and impressive persistence of flavour

Cellar: Drink now – 2021

Harvest Notes: Vintage 2006 was the earliest on record and yielded some very special parcels of fruit. The early onset was due to a warm spring. An excellent growing season led to even flowering and fruit set across all varieties. Fruit was harvested as early as possible to retain acid structure.

Winemaking Notes: Harvested in mid March, the fruit was destemmed and crushed into stainless steel open fermenters via a chiller. Fermentation was started cool and then allowed to reach 32°C. Pumper over twice a day and plunged once daily before being pressed to tank at negative baumé and racked to barrel.

WINEMAKING

Varietal Composition:	95% Shiraz, 5% Viognier	Alcohol	14.5%
Fermentation Time:	7-10 Days	Yeast Type:	Syrah
Barrel origin & size:	French, 225 Litre	Skin Contact time:	7-10 Days
Time in Barrel:	23 Months	MLF:	100%
Age of Barrel:	75% New	pH:	3.29

VITICULTURAL

Region:	Yarra Valley	Elevation:	110-150 metres
Vine Age:	8 year old	Vineyard Size:	2.2ha Steep slope facing East/North/East
Date of Harvest:	12 th March 2006	Yield:	3 t/ha
Method:	Handpicked/ machine	Clone:	PT23
Soil Type:	Gravelly sandy loam over clay	Cultivation Practices:	Trellis vertical shoot positioning.