



**Product:** Carr C Block Shiraz Viognier

**Vintage:** 2006

**Colour:** Vibrant purple red

**Nose:** Liquorice, violets and blueberries lead on the nose along with fine cedary oak.

**Palate:** The palate displays firm, ripe tannins hints of mocha oak and dark fruits leading into a powerful finish.

**Cellar:** Drink 2011 – 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 early March, the fruit was destemmed and crushed into stainless steel roto fermenter via a chiller. Fermentation was over two weeks followed by 6 days post ferment maceration. Followed by 23 months in 100% new French oak.

#### WINEMAKING

<b>Varietal Composition:</b>	95% Shiraz, 5% Viognier	<b>Alcohol</b>	15.5%
<b>Fermentation Time:</b>	14 Days	<b>Yeast Type:</b>	Syrah
<b>Barrel origin &amp; size:</b>	French, 225 Litre	<b>Skin Contact time:</b>	28 Days
<b>Time in Barrel:</b>	23 Months	<b>MLF:</b>	100%
<b>Age of Barrel:</b>	100% New		
<b>VITICULTURAL</b>			
<b>Region:</b>	Coldstream, Yarra Valley	<b>Elevation:</b>	330 metres
<b>Vine age:</b>	10 years	<b>Vineyard Size:</b>	3.64 ha North East facing slope
<b>Date of Harvest:</b>	9 <sup>th</sup> March 2006	<b>Yield:</b>	1.2 t/acre
<b>Method:</b>	Hand picked	<b>Clone:</b>	PT23
<b>Soil Type:</b>	Yellow clay loam with small buckshot gravel over deteriorated mudstones.	<b>Cultivation Practices:</b>	Trellis vertical shoot positioning.