



<b>Colour</b>	Dark Red
<b>Nose</b>	Classic young intense Shiraz Viognier. Fragrant perfumed and classy with loads of dark fruits, spice, pepper, blackberry jam and violets.
<b>Palate</b>	Structured with precision and intensity. Lots of flavour and pristine fruit with classic Shiraz Viognier characters. Very long and focused.
<b>Cellar</b>	For another 8 years
<b>Growing Season / Vintage Notes:</b>	It has a great future!

#### WINEMAKING

<b>Varietal Composition:</b>	95% Shiraz 5% Viognier	<b>Alcohol:</b>	14.5%
<b>Fermentation Method</b>	80% Open, 20% Rotary	<b>Yeast Type:</b>	Lalvin Syrah
<b>Fermentation Time:</b>	10 to 14 Days	<b>Skin Contact time:</b>	10 to 28 Days
<b>Barrel origin:</b>	French, 225L	<b>MLF:</b>	100%
<b>Time in Barrel:</b>	11 Months	<b>Residual Sugar:</b>	0.13g/l
<b>Age of Barrel:</b>	36% New 64% 2-5 Years old.	<b>pH:</b>	3.50

#### VITICULTURAL

<b>Region:</b>	Yarra Valley/Heathcote	<b>Yield:</b>	2 t/acre
<b>Date of Harvest:</b>	Late March to mid April	<b>Method:</b>	Hand and Machine
<b>Vine Age:</b>	7-15 Years	<b>Clone:</b>	BVRC12, PT23, 1654, 2626, PT15
<b>Soil Type:</b>	Grey clay over yellow clay	<b>Cultivation Practices:</b>	Trellis VSP