



CAPE BARREN

Native Goose Shiraz 2006

A Flight of Rare Excellence

TASTING NOTES

Deep crimson red with rich aromas of ripe fruit, licorice, fine dark chocolate and fertile earth. An initial flavor burst of intense berry fruits is backed by complex nuances of espresso and toasty oak. The finish provided a persistent length of flavor supported by subtle tannins.

VINIFICATION

The wine was run off skins and pressed at 2 degrees Baume and 1/3 was transferred to 10% new and old French oak to finish fermentation. The balance of the wine was transferred to one and two year old French and American oak and then later bottled with minimal filtration.

VINEYARDS

The wet spring produced good shoot length and effective functional leaves during ripening. Canopies were generally adequate to ripen their crop load, although the wet weather in spring was difficult to manage in high vigour sites. The good canopies and good leaf coverage helped white varieties handle the summer weather well. The weather during the ripening period of each season is unique and plays a major part in the final wine quality for the season. This season's summer was notably hot with a record run of days over 40 C. The hot January/February weather did have the effect of slowing down ripening as the vines eductively shut down to conserve water through these conditions. Sugar levels were not seen to rise before flavor.

VINEYARDS

The Native Goose Shiraz is sourced from selected Willunga vineyards grown on a mixture of rich "Bay of Biscay" soils and red/brown loams. A proportion is sourced from Cape Barren's 70-year-old vineyard in Blewitt Springs, the same block used for the iconic Cape Barren Old Vine Shiraz. The combination of moderate rainfall, fertile soil and warm weather conditions yield a concentrated, deeply colored wine.



| | |
|------------------------------|---|
| WINEMAKER: | Brian Light |
| BLEND: | 100% Shiraz |
| ALCOHOL CONTENT: | 14.5% |
| TOTAL ACIDITY (G/L): | 6.1 |
| PH: | 3.51 |
| RESIDUAL SUGAR (G/L): | 0.7 |
| BOTTLING DATE: | September 2007 |
| APPELLATION: | McLaren Vale |
| SIZE: | 750 mL |
| FOOD PAIRINGS: | Best with Szechwan pepper crusted steak and Asian vegetables. |