



CAPE BARREN

Native Goose Shiraz 2007

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 provides a persistent length of flavor supported by subtle tannins.

VINIFICATION

The grapes are run off skins and pressed at two degrees Baume. One-third of the wine is transferred to 10 percent new and old French oak to finish fermentation. The balance of the wine is transferred to one and two-year-old French and American oak. The wine is bottled with minimal filtration.

VINEYARDS

A dry winter with rains of much less than the regional average was followed by an unusually hot and dry spring, which provided ideal conditions for color development at veraison and intense fruit ripening. A large downpour in January was followed by higher than average temperatures in February in turn demanding an early harvest to capture optimal fruit ripeness.

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):	6.8
PH:	3.53
RESIDUAL SUGAR (G/L):	0.9
BOTTLING DATE:	December 2008
APPELLATION:	McLaren Vale
SIZE:	750ml
FOOD PAIRINGS:	Best with Szechwan pepper crusted fillet and Asian vegetables.