



## CAPE BARREN

Old Vine Shiraz 2007

*A Flight of Rare Excellence*

### TASTING NOTES

Complex with hints of spice, chocolate, ripe berry and plum complimented with some spicy oak lift. Rich and concentrated on the palate with flavors of spice, spearmint and chocolate. The tannins are ripe and velvety and deliver structure to the finish of the wine.

### VINIFICATION

The wine is run off skins and pressed at 2 degrees Baume with one-third transferred to new French oak hogsheads to finish fermentation. After 3 months, the balance of the wine is transferred to one and two-year-old French and American oak barriques and hogsheads. The blend is assembled in November when all barrels are tasted to ensure all components were of the highest standard. The wine is bottled with minimal filtration.

### VINTAGE

Dry and hot conditions early in the new-year resulted in an early start to vintage – three weeks earlier than 2006. The only relief from the dry conditions came in the form of a 50mm downpour on the 19<sup>th</sup> of January. Some dry vineyards experienced fruit splitting as a result, but the rain refreshed the majority of growers. Following this downpour, no further rain interrupted harvest and weather conditions in March were ideal.

### VINEYARDS

Cape Barren's Blewitt Springs vineyard, previously a source of Shiraz for several icon wines, was chosen to provide the grapes for the Old Vine Shiraz. Located at an altitude of 450 feet, Blewitt Springs is a small vineyard of approximately ten acres that is cooler and has a longer ripening period than the nearby vineyards of Willunga and McLaren Vale. The low yielding vines at "The Springs," are over 70 years old and at best they produce two tons of fruit per acre. The unique *terroir* of this vineyard allows Cape Barren to create an elegant single vineyard Shiraz that possesses profound depth of flavor.



|                              |                                                                             |
|------------------------------|-----------------------------------------------------------------------------|
| <b>WINEMAKER:</b>            | Brian Light                                                                 |
| <b>BLEND:</b>                | 100% Shiraz                                                                 |
| <b>ALCOHOL CONTENT:</b>      | 14.8%                                                                       |
| <b>TOTAL ACIDITY (G/L):</b>  | 7.3                                                                         |
| <b>PH:</b>                   | 3.4                                                                         |
| <b>RESIDUAL SUGAR (G/L):</b> | 2.6                                                                         |
| <b>BOTTLING DATE:</b>        | July 2009                                                                   |
| <b>APPELLATION:</b>          | McLaren Vale                                                                |
| <b>SIZE:</b>                 | 750ml                                                                       |
| <b>FOOD PAIRINGS:</b>        | Flavorful game dishes such as rack of venison with porcini and soft polenta |