

ROCKBARE

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Shiraz 2006

*Simply Australian*

### TASTING NOTES

Midnight black with ripe plums and dark cherries, overlaid with noticeable concentrations of very fine oaks and licorice on the nose. The palate presents itself with an onslaught of ripe, rich black berry fruits and exotic spices, it also carries with it ripe cherries, plums and black olives. Complemented with licorice tannins.

### VINIFICATION

The very old shiraz vines are hand harvested, while the old vines are machine harvested. Warm fermentation in static fermenters on skins for 10-14 days at 22 C. There was a gentle pressing off the skins using airbag press, followed by malolactic fermentation in the barrel.

### VINTAGE

The 2006 vintage was among the finest seen from McLaren Vale, especially for Shiraz. The wines turned black at midnight as soon as they were crushed and there was an amazing tannin structure and varietal definition in the fermentations right from the get go.

### VINEYARDS

The grapes for RockBare Shiraz are sourced from premium vineyards in McLaren Vale. Many of the vineyards are 50 plus years old. The soils types in the vineyards include: red brown sandy loam; grey brown loam; yellow clay subsoil interspersed with lime; and sandy soil with patches of red and black friable loams.



<b>WINEMAKER:</b>	Tim Burvil
<b>BLEND:</b>	100% Shiraz
<b>ALCOHOL CONTENT:</b>	15%
<b>TOTAL ACIDITY (G/L):</b>	6.34
<b>PH:</b>	3.48
<b>RESIDUAL SUGAR (G/L):</b>	2.0
<b>BOTTLING DATE:</b>	August 2007
<b>APPELLATION:</b>	McLaren Vale
<b>SIZE:</b>	750 mL
<b>FOOD PAIRINGS</b>	Grilled steak and wild mushroom risotto