

ROCKBARE

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Shiraz 2007

Simply Australian

TASTING NOTES

Deep black with rich dark chocolate, vanilla bean and dark cherries on the nose. The palate presents extremely rich, intense chocolate flavors accompanied by ripe blackberry fruits that McLaren Vale is renowned for. The wine has a long and smooth finish with a subtle licorice aftertaste.

VINIFICATION

The very old Shiraz vines are hand harvested, while the remaining vines are machine harvested. Warm fermentation in static fermenters on skins for 10-14 days at 22°C. There is a gentle pressing off the skins using airbag press, followed by malolactic fermentation in the barrel. Barrel matured for 14 months in 33 percent new American oak, 55 percent one-year-old American oak and French oak, and 12 percent two-year-old American oak.

VINTAGE

The 2007 vintage was one of heartbreak. It produced incredibly small crops due to the prolonged drought of 2006/07 were further reduced by a large rain event in the middle of January, which in turn spilt and shriveled the fruit, resulting in a 90 percent decrease in Shiraz production. The upside was the small amount of fruit left on the vine was incredibly intense in flavor, producing an outstanding wine.

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.



WINEMAKER:	Tim Burvill
BLEND:	100% Shiraz
ALCOHOL CONTENT:	15.0%
TOTAL ACIDITY (G/L):	6.49
PH:	3.63
RESIDUAL SUGAR (G/L):	2.0
BOTTLING DATE:	September 2008
APPELLATION:	McLaren Vale
SIZE:	750ml
FOOD PAIRINGS	Grain fed rib eye steak or juicy lamb.