

# trust

## TRUST

Shiraz 2005

*Perfect Pairing*

### TASTING NOTES

Aromas of mulberries and prune plums give way to a hint of cinnamon spice. The fine textured tannins, chocolate-like richness, and silky smooth flavors make this a complete wine that lingers on and on.

### VINIFICATION

Small parcels of fruit were crushed to 2 ton tubs for very hands on processing. Plunging up to five times per day, the fruit was allowed to reach 28°C for max color and flavor extraction then chilled to 20°C. To complete fermentation, after 10 days on skins the fruit was gently pressed through a membrane press and within two days, run to the best French oak barrels. After 18 month on oak the wines were barrel selected and blended prior to bottling with minimal filtration.

### VINTAGE

Similar to 2004, the 2005 was another drought year in a long series (nine in a row). The benefit of a drought is harvest timing is not forced by inclement weather and fruit condition is excellent. The reduced crop levels as a result of the dry conditions brought forward fruit ripeness and ensured good sugar levels.

### VINEYARDS

Four vineyards in central Victoria provided fruit for this wine. Each was selected after careful consideration of its potential to add interest, complexity and individuality to the final blend. The winemakers have had the benefit of handling this fruit for many years and therefore easily recognized the attributes of each site. Each vineyard is fully mature and has a balance of fruit to canopy, allowing for true expression of its unique attributes. One vineyard demonstrates full, rich, sweet flavor with big, chalky tannins; another has highly fragrant aroma of violets and tighter acid with soft, silky tannin and another has strong plummy mid flavors and mulberry like aroma. It is the sum of all the vineyards that make the wine so exceptional.



<b>WINEMAKER:</b>	Narelle King, Don Lewis
<b>BLEND:</b>	98.2% Shiraz 1.8% Viognier
<b>ALCOHOL CONTENT:</b>	14.9%
<b>TOTAL ACIDITY (G/L):</b>	6.53
<b>PH:</b>	3.55
<b>RESIDUAL SUGAR (G/L):</b>	dry
<b>BOTTLING DATE:</b>	December 2006
<b>APPELLATION:</b>	Central Victoria
<b>SIZE:</b>	750 mL
<b>FOOD PAIRINGS:</b>	Crispy roast pork belly with a splash of blood plum sauce served with a medley of roast carrots, onions, apples, red peppers, potatoes, garlic and a little rosemary