

trust

TRUST

Shiraz 2006

Perfect Pairing

TASTING NOTES

This full flavored wine has lifted aromatics of mulberries and blood plums aromas. Hints of violets from the new dry grown parcels show through. Great full flavored wine with fruit sweetness and fine tannins.

VINIFICATION

Small parcels of fruit were crushed to 2 ton tubs. Processing, plunging up to 5 times per day. The fruit was allowed to reach 28 degrees C for max color and flavor extraction, then chilled to complete fermentation. After 10 days on skins the fruit was gently pressed through a membrane press and within 2 days run to the best French oak barriques. After 18 months the wines were barrel selected and blended prior to bottling with minimal filtration.

VINTAGE

As drought conditions still prevailed crop levels were naturally low. This helped concentrate color and flavor. The dry conditions also significantly reduced the need to spray for pests and diseases, a position the winemakers encourage. Clean fruit and an early harvest, with no disease pressure makes for an enjoyable vintage.

VINEYARDS

Central Victoria has a great diversity of soils and geography. Vineyards have been included from the cooler, higher more southern part of the region for the high aromatics and structure. The warmer flat country, with deep rich soils, gives strength to the wine and some fruit from dry grown vineyards adding finesse.



WINEMAKER:	Narelle King & Don Lewis
BLEND:	98% Shiraz 2% Viognier
ALCOHOL CONTENT:	14.2%
TOTAL ACIDITY (G/L):	6.63
PH:	3.42
RESIDUAL SUGAR (G/L):	dry
BOTTLING DATE:	March 2007
APPELLATION:	Central Victoria
SIZE:	750 mL
FOOD PAIRINGS:	Slowly roasted lamb shanks with red wine, garlic, bay leaves and a dollop of chili sauce.