



*2005 Shiraz
McLaren Vale
Organic Wine*

This single vineyard Shiraz is harvested from Adrian Strachan's dry grown block in McLaren Vale. The vineyard enjoys a great coastal outlook which is conducive to growing organic grapes with perfect drainage and sea breezes.

The 2005 vintage consisted of a late winter break, followed by good winter and spring rains, filling the soil profiles and placing the vines in excellent health with strong canopies and a balanced fruit set.

Made with organic winemaking techniques this wine was fermented with indigenous yeast and minimal intervention from the winemaker. The wine was matured in American oak barrels which were made at the Yalumba cooperage.

The wine is deep purple in colour and shows a complex rich, ripe black fruit nose. The palate is dense but soft with dark fruits, lots of weight and texture and lingering sweet oak flavours.

Vintage Information

Vintage	2005
Region	McLaren Vale
Winemaker	Louisa Rose
Harvested	25 February 2005
Treatment	10 months in new American Oak
Alc/Vol	14.5%
Total Acid	6.5
pH	3.48
Cellaring	Drink now - 6 years

Suitable for vegetarians & vegans