



*2006 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 2006 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	2006
Region	McLaren Vale
Winemaker	Louisa Rose
Harvested	15 March 2006
Treatment	16 months in American Oak
Alc/Vol	14.5%
Total Acid	6.9
pH	3.36
Cellaring	Drink now - 6 years

Suitable for vegetarians & vegans