



*2006 Shiraz
South Australia
Organic Wine*

The vineyard, owned by the Barich family, from which these grapes are harvested has been organically certified for ten years. Passionate hand detailed work in the vineyard ensures the grapes are in perfect condition at harvest.

The 2006 vintage caused some concern with early warmth in January, however its only effect was to bring forward the flavour ripeness a little earlier than usual. Vigilance and attention in the vineyard helped make a wine of excellent varietal flavour and tannin structure.

Made with organic winemaking techniques this wine was fermented with indigenous yeast with little intervention from the winemaker. The wine was matured for 22 months in one year old American oak hogsheads which were made at the Yalumba winery.

Vintage Information

Vintage	2006
Region	Riverland
Winemaker	Louisa Rose
Harvested	10 March 2006
Treatment	22 months in American Oak
Alc/Vol	14.5%
Total Acid	5.9
pH	3.5
Cellaring	Drink now - 3 years

Suitable for vegetarians & vegans