

# Australian Old Vine Wine Shiraz 2006

*This big flavoursome Shiraz was sourced from low yielding 50-year-old vines that are grown without the use of pesticides or manufactured fertilizers. Only registered organic sprays are applied.*

*Deep red with a purple hue, it displays aromatic plum and chocolate nose. Sweet vanillin oak and a soft lingering finish support the full-bodied palate of damson plum, smoky coffee and chocolate.*

*"A delight for anyone who truly appreciates a quality wine from old vines"*

**Region:** South Eastern Australia

**Varietal Composition:** 100% Shiraz

**Cellaring Potential:** 5-7 years

**Technical Details:**  
pH: 3.58  
Acidity: 6.2g/l  
Residual Sugar: 0.5g/l  
Alcohol: 15%

**Viticulture:** The South East of New South Wales has a warm climate which allows full ripening each vintage. The fruit from our own estate was hand picked and hand pruned.

**Winemaking:** The Shiraz was made in the traditional way using open fermenters and basket pressed. Matured in French and American oak barriques for 14 months, allowing a good integration of fruit and oak characters.

**Suggested Food:** Perfect with roast lamb, meat dishes, pasta and cheeses.

