

RED KNOT

2006
SHIRAZ

McLAREN VALE

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The region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to St Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces high quality wines with rich flavours.

VINTAGE NOTES

Good spring rains created strong canopies that helped to see the grapes through some hot January weather. The burst of heat reduced vigour and led to slow, even ripening. The result was the early development of rich, vibrant varietal flavour. Whites were harvested from late February through to early March with reds following on and all fruit being in by the beginning of April. After perfect conditions rains arrived just as the last berry was harvested. The benevolence of the "weather gods" meant that vintage was extremely orderly but more importantly, resulted in highly aromatic and varietal wines with balanced acidity and fine tannins.

TASTING NOTE

Dark cherry red with youthful purple hues. Luscious ripe strawberry & blackberry aromas are highlighted with scents of orange blossom, spice & savoury oak. The mid-palate overflows with ripe berries & has a long, fresh, fruit finish, accentuated with mocha flavoured American & French oak. A medium - full bodied wine that is enticing in its youth, but will also reward 2 - 3 years in the cellar.

VINEYARD SOURCE

Davey Family Vineyard, McLaren Vale
Friends & Neighbours' Vineyards, McLaren Vale

VARIETY BLEND

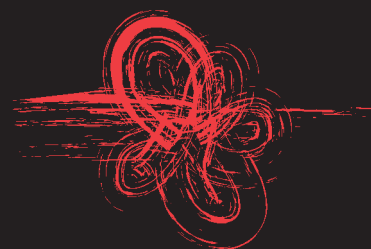
97% Shiraz, 3% Grenache

BOTTLING

pH: 3.6

TA: 6.1 g/L (0.61 g/mL)

ALC: 14%



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