

ZILZIE WINES

TASTING NOTE



2008 ZILZIE SHIRAZ

COLOUR: deep crimson red with vibrant purple hues.

AROMA: blackberry and plum fruit, lifted spice and integrated charr oak.

PALATE: Concentrated plum fruit, mocha and spice flavours complemented by toasty vanillin oak and soft velvety tannins.

WINEMAKING:

Different batches of Shiraz fruit from selected vineyards were crushed and fermented separately in rotary and static fermenters. A small portion was co-fermented with Viognier. Following fermentation on skins for seven to ten days they were gently pressed after which the wine was matured in a combination of French and American barriques for 8 - 12 months before blending and bottling. The resulting wine has excellent depth of colour, richness and complexity.

VINTAGE SUMMARY:

Mild weather conditions during December and January provided perfect ripening conditions resulting in an early start to vintage (10 January). With the harvest underway, ideal conditions continued through February followed by a hot spell during March. The bulk of our red varieties were harvested prior to the hot spell, resulting in red wines that have outstanding colour and fruit intensity..

VARIETALS: Shiraz, Viognier

REGION: Victoria, South Australia

HARVEST DATES: March - April 2008

CELLARING: drink over the next 2 - 3 years

FOOD MATCH: red wine and garlic slow cooked lamb shanks

VINTAGE: 2007

pH: 3.52

ACIDITY: 6.4 g/l

ALC/VOL: 14.5%



Life creates the moments... We create the wine

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