



ADELAIDE HILLS

Shiraz 2005

Shiraz is an extremely versatile variety that thrives in the temperate climate of the Kuitpo Vineyard. This is demonstrated by the K1 Shiraz's dense inky colour, rich flavour and smooth well integrated tannins.

The nose exhibits a bouquet of freshly picked wild berries, spicy plums and black pepper along with a hedonistic combination of ground allspice, dark chocolate, roasted coffee beans and cigar box aromas.

The rich bouquet is further enhanced with it's intense fruit flavours which linger on the palate. This is further complimented by the seamless oak integration. The French and American oak provide the soft tannins and lend spiciness and a hint of vanilla to this wines profile. The wine finishes fresh and lively with harmonious acid giving the wine persistence and ample ability to age gracefully.

To allow the superb characters of this wine to show, we suggest decanting and/or breathing before service.



Winemaking

Variety: 96% Shiraz (clones BVRC12 & 1127), 4% Viognier (HTK)
Region: 100% K1 Vineyard
Harvest: Handpicked 3rd wk April 05
Winemaking: Matured for 24mths in 80% French barriques, & 20% American Hogsheads. 40% new oak, and 60% aged between 2 and 5 years.

Alcohol: 14.3 % alc/vol
Total acidity: 6.4 g/L
pH: 3.56
Residual sugar: 0.2 g/L

Accolades

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(Equal Top in Category)
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