



## WINEMAKING

*The grapes for this wine were hand harvested just before the heat wave of 2008 hit Central Victoria. Ripe tannins and developed flavours signalled that it was time to harvest. The grapes were hand destemmed into open fermentors and then plunged twice a day until fermentation was complete. The wine was then basket pressed and transferred to barrel. The wine was aged for 15 months in 30% new French Oak Barriques.*

## TASTING NOTES

Colour: Deep crimson red.  
Nose: Black plums, cherries, lifted oak.  
Palate: Rich and full on the palate, the wine is intense in weight, flavours, length and structure. With 2.8% Viognier co-fermented, the aromatics are lifted just enough to add an extra dimension to the wine, and assist in the structure and age ability without being overpowering. Rounded, creamy and smooth, with integrated tannins, the wine is easily drinkable at this early stage, but will continue to age well over the next several years due to the acidity and tannin structure. Flavours of blackberries, plums, dark cherries, delicate oak and spice are tasted on the palate.

## WINE ANALYSIS

Alc/Vol: 14.5%  
Acidity: 6.2 g L-l  
pH: 3.53

## CELLARING

This wine may be enjoyed now, or be cellared in the mid to long term.