



## WINEMAKING

Staying true to our philosophy of **Shiraz and Viognier, Handcrafted in Heathcote**, the grapes for Curagee were hand harvested at optimum ripeness – when the sugar and acid levels were balanced, fruit flavours were intense and complex, and the tannins were subtle and ripe, then hand destemmed into small open fermentors, before being pressed, using our manual operated basket press. The wine was aged in French oak barriques (of which 64% were new) for a period of up to 13 months before being blended and bottled.

The 2006 Curagee Shiraz has 3% Viognier co-fermented, initially to add complexity to the aroma and flavours of the wine, but more importantly to add length and structure as the wine ages. This along with the tannin structure and good acidity suggests the wine can age in the mid to long term.

## TASTING NOTES

- Colour: Brilliant crimson red.
- Nose: Lifted perfumed nose of Viognier; initially can be smelt on the nose, with dark spicy berry and plum becoming more apparent. Dusky oak aromas are also present.
- Palate: Savory flavours dominate the palate, with a clean freshness of white pepper intensifying. The palate is round and smooth, the tannins are soft, delicate and well integrated. Spice lingers on the palate.

## WINE ANALYSIS

|          |            |
|----------|------------|
| Alc/Vol: | 14.7%      |
| Acidity: | 6.17 g L-l |
| pH:      | 3.57       |

## CELLARING

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