



NIGHT HARVEST

Shiraz



Variety 100% Shiraz

Region Margaret River

Vintage 2007

Oak Maturation Oaked for 18 months in 50% new barrels, 25% one year old and 25% two year old barrels. Two-thirds Remond French Oak and One-third Hungarian Oak Barrels.

Colour Ruby red

Aroma Ripe, fresh peaches and figs

Palate Raspberry, blueberry and black cherry. Vibrant and complex, dark berry fruit flavour that evolves rapidly in the glass. Cedary and mocha flavours with a good oak structure that finishes dry.

Winemaking Picked as cold as possible and gently crushed to assist in the cold soak before fermentation. Fermentation is carried out in small temperature controlled open fermenters. Gentle extraction was achieved by daily draining of wines from the skins and returning back over. After two weeks in the oak fermenters, the wine was pressed to French Oak Barriques and stainless steel tanks to complete the primary and malolactic ferment. Once the wine has finished malolactic fermentation it is transferred into a selection of French oak barriques to mature for another 18 months.

Typical Analysis 13.4% Alcohol

Food Matching Roast venison, lamb and steak.