



Ladies who Shoot their Lunch

2007 SHIRAZ

REGION

The Strathbogie Ranges are inland, cool and elevated and are characterised by ancient granite boulders. The soil in the Strathbogie Ranges is typically sandy clay loam overlying orange clays of varying depths. The mean January temperature is 19.15°C and the average annual rainfall in our family vineyards is 700 mm (28 inches).

Harvest in the Strathbogie Ranges generally occurs from late February through to early May.

VINEYARD

The majority of fruit for this wine comes from a variety of blocks on our Upton Run vineyard (92%), with a small amount (8%) from our Whitegate vineyard. The block contributing most fruit was Block 7 on Upton Run with 67% of the final blend:

Upton Run	Clone	Planted	Area	Soil	Aspect	Slope	Elevation
Block 7	PT23	1996	4Ha	Sandy/Loam - V. Rocky	North west to north of ridge, South west to south of ridge	Gently inclined	490m

To eliminate undervine sprays we practice mechanical weeding. Our vines are irrigated using a drip system and the fruit is mechanically harvested.

WINEMAKING

This fruit was harvested from March to April 2007. The majority of the fruit was selected from discreet rows in Block 7 and were picked on the 15th and 19th of March.

A component of this wine was fermented in open pots and plunged by hand, which contributes to the rich and dense mid palate tannins. And some was fermented in sweep-arm fermenters, which tend to have a stronger fruit perfume and tannins with more grip.

We fermented the wine from 25° - 30° celsius using a few yeasts throughout the process. The predominant yeast we used was SYRAH which promotes classical Syrah aromas. It is a high glycerol producer and offers good mouth feel and stable colour extraction. Typical aromas from Shiraz made using this yeast include violets, raspberries, cassis, strawberries and black pepper.

The majority of this wine (86%) spent time in large old oak casks. These casks are big enough that you can stand up in them (5000 litres) and they are over 100 years old. The big old casks are rich with a century of history (and good bacteria!) and are fundamental to the personality of this wine.

THE WINE

Colour - Bright crimson with a young and fresh purple hue.

Nose - Fruitcake, aniseed, black pepper, dark chocolate, rum and raisin. Very complex.

Palate - Rich dark fruit, full bodied, concentrated, with very good length.

pH 3.59 T/A 6.8g/L R/S 2.1g/L Alc. 15.0%

Served perfectly with wild Venison saddle and a cranberry sauce.

Cellaring recommendation: this wine will reward medium term careful cellaring of 5-10 years.

Winemakers: Sam Plunkett, Victor Nash and Lindsay Brown

