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TASTING NOTES

Adelé 2009 Shiraz

Details:	Our first Adelé Shiraz, small batch only 100 dozen made, wild ferment, bottled without fining or filtration. Dark in colour, this wine expresses blackberries and violets on the nose. Layers of intense dark berry fruit and spice unfold on the palate, mingled with subtle tannins and a touch of earthiness. The elongated (36 months) maturation in French oak, enhances the richness of the fruit, while softening the structure and tannins. This is a wine that will live for +10 years.
Origin:	Heathcote, Victoria,
Blend	Shiraz, 100%
Viticulture:	Vines planted in 2001. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Low yielding to ensure richly flavoured grapes. A portion of the vineyard was bunch-thinned for even greater concentration of flavour.
Vintage:	Spring was low in soil moisture levels hence low crops produced in our Heathcote vineyard. Summer started hot and dry with excellent conditions for flowering. The beginning of February saw the Black Saturday bushfire heat wave. As a result the grapes were sorted both in the vineyard and at the crusher, leaving behind any shriveled berries. The Shiraz was harvested on March 16 th . Cropped at 2 Tonnes/acre.
Winemaking:	Fruit was destemmed and tipped into a small open fermenter, cold soaked for 4-5 days and natural "wild" yeast fermented. Plunged during cold soak, then 2 times daily during ferment. Basket pressed into French oak barriques (20% new) with natural malolactic fermentation. Matured for 36 months in barriques. The wine was racked on a new moon (twice) and bottled without fining or filtration.
Bottled:	May 2012
Alcohol:	14.5%
Ageing Potential:	Enjoy now, or cellar for 10+ years