



<b>Winery:</b>	<b>CASCABEL</b>
<b>Varietal and Vintage:</b>	<b>SHIRAZ 2006</b>
<b>Tasting notes:</b>	
<p>The grapes for this single vineyard Shiraz come from a cooler site at the southern end of the Fleurieu Peninsula, some 25 km south of our own vineyard. We deliberately selected this site, to avoid the jammy and overripe characters commonly associated with Shiraz grown in warmer areas.</p> <p>Colour: inky, dense ruby.          Nose: mix of spice and black fruits.          Palate: ripe and concentrated Satsuma plum, with elegant tannins and a long savoury finish.</p>	
<b>Food accompaniments:</b>	
Aubergines au Gratin, Eggs with Anchovy butter, Braised Beef.	
<b>Alcohol:</b>	14.5 % by Vol.
<b>Yield (tonnes per hectare):</b>	3.2
<b>Cases produced:</b>	575 dozen.
<b>Appellation:</b>	Fleurieu (South Australia).
<b>Filtration and fining:</b>	None.
<b>Varietal composition:</b>	100% Shiraz.
<b>Wood treatment:</b>	French oak Puncheons (500 L) 50% new, with the remaining 2 and 3 year old.
<b>Length of barrel maturation:</b>	18 months.
<b>Viticultural notes:</b>	
<p>The vineyard is near Victor Harbor, at the southern tip of the Fleurieu Peninsula, facing the Southern Ocean and, consequently, is less affected by the hot and dry weather experienced during summer in northern and inland regions. That is the main reason why we prefer these grapes, for our Cascabel Shiraz.</p> <p>The vines are dry grown, on a mix of very well drained sandy loams.          The trellis system is the traditional single wire and vines are spur pruned, to allow good airflow so minimizing the need for spraying.          The vineyard is well established and in balance, with crop levels between 2.2 to 4.5 tonnes per hectare.</p>	
<b>Winemaker's notes:</b>	
<p>The grapes were hand picked and brought to our winery in late March 2006, at 14.8° Bè.          They were fermented in an 8 ton stainless steel fermenter, with some whole bunches.          The ferment was allowed to reach reasonably high temperatures, up to 31° C.          Maceration, on skins, proceeded for 4 weeks after fermentation in order to gain better palate structure, even if this may sacrifice some fruitiness and colour.          Pressing went straight into a tank and then the wine was transferred to barrel where malolactic fermentation occurred spontaneously.          After 18 months the wine was removed from barrel and allowed to settle in tank naturally.          In February 2007, screw capped bottles were gravity filled, labelled and packaged by us, with our own equipment. We take pride in our participation in every phase of the process, from grape to final bottle because this gives us full control over the individuality and quality of every bottle of wine.</p>	