

THE FRUIT

Daly Road has deep red, sandy loam soils, perfect for producing finely textured wine with great complexity. Shiraz and Mourvedre thrive at Daly Road, where the finesse and character of the south of the Barossa Valley shines.

The 2006 growing season saw a fairly wet year which produced good crops that ripened slowly and gently. The Shiraz and Mourvedre fruit from this vintage was of great quality displaying the intense varietal characteristics. The grapes were harvested at 14.5° Baumè and the proportions for this blend are 85% Shiraz and 15% Mourvedre.

THE WINEMAKING

After crushing, the juice was fermented on skins for six days in a combination of static and open fermenters. The juice was macerated separately on skins after primary fermentation to improve the structure, and to extract the rich colour, flavour and tannins. The wine was transferred to one, two, three and four year-old French and American oak hogsheads to mature for 16 months.

(2006 Daly Road Shiraz Mourvèdre)

This blend of Shiraz and Mourvedre is a deep cherry colour and displays aromas of cloves with a hint of musk from the Mourvedre and classic red-berry fruits and white pepper from the Shiraz. These flavours are foremost on the palate which also has delicious savoury notes of star anise and smoky oak complimenting the red berry and spices. The wine is superbly structured, balanced with good acidity and subtle oak and lingering length. A complex wine of great substance that is very approachable on release and will reward with careful cellaring for up to 5 or more years.

A great food wine with rich complex flavours well suited to flavoursome dishes like Venison with potato gratin or Garlic Creamed Beans with Herbed Lamb.

