

## 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 2006/2007 enjoyed a good start to the season; however the normally wet Winter and following Spring were unseasonably dry, which in turn lead to lower yields for the 2007 vintage. The vineyard from which this fruit is sourced handled the drier conditions well and produced fruit with intense varietal character. The grapes were harvested at 14.5° Baumè and the proportions for this blend are 68% Shiraz and 32% 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.

# 2007 Daly Road Shiraz Mourvèdre

*The 2007 Shiraz Mourvedre is a deep crimson colour with amazingly complex aromas from the combination of these two varieties; choc-coated licorice, cinnamon and fruit cake with dried basil and oregano leaves and a hint of black pepper. The palate is equally as complex, with earthy leather characters, preserved cherries, blackcurrants and red berry fruit spices. The wine finishes with rich round tannins- a serious mouth filling wine.*

*This wine is looking fabulous now and would suggest minimal ageing if you really wish to enjoy the subtlety and complexity of this wine. A great food wine well suited to truly elegant dishes; try a seared beef fillet on a rissoni bed with spinach and truffle butter.*

