

### *THE FRUIT*

The fruit is grown mainly in the Miamba vineyard, at the southern end of the Barossa, near Lyndoch. The Miamba Vineyard has a long viticultural history, but when Grant bought it in 1983 it was completely bare. Careful planting and sustainable practices have returned this block to its former glory. Growing conditions were superior, allowing the varietal characters to fully develop and produce grapes of intense concentration and flavour, which were picked at 14.7° Baumé.

### *THE WINEMAKING*

After crushing and de-stemming, the fruit was fermented in stainless steel tanks for seven days, with temperatures peaking at 28°C early in the fermentation, then brought down to 22°C, and pumped over three times a day. The wine was barrel fermented using 50% new American oak, with the remainder matured for 18 months in one and two year old American and French hogsheads. A small percentage of Hungarian oak was used to add complexity.

## *(2006 Miamba SHIRAZ)*

*This opulent wine is dark red in colour with purple hues. The nose exhibits dense and rich fruit with blackberry, plum and cherry aromas. The palate is full and luscious with black cherry, raspberries and velvety chocolate flavours enhanced by toasty vanillin oak and grainy tannins. A wine with excellent weight, texture and persistence of flavour; drinking well now, and has a cellaring potential of ten years.*

