

### THE FRUIT

The Barossa is one of Australia's most highly regarded appellations, which has established a reputation for big, rich, full bodied wines. This wine is a smart blend of 42% Grenache, 38% Shiraz and 20% Mourvedre comes from the cooler edge of the Barossa, which allows the grapes to develop intense concentration and flavour, whilst retaining elegance and balance.

### THE WINEMAKING

The grapes for this traditional Rhone style blend were crushed, then fermented in a combination of static and open top fermenters. Once the wine had completed malolactic fermentation, it was transferred to 2, 3 and 4 year old American and French oak hogsheads for 15 months maturation.

## (2006 Reserve GRENACHE, SHIRAZ & MOURVEDRE)

*Whilst we continue to successfully make our known and popular wines, every year we also experiment with new techniques and styles to enhance our winemaking skills. Here, we use the art of blending for each variety to contribute its individual character to the final product.*

*The 2006 Reserve Grenache, Shiraz & Mourvedre has initial impressions of sweet, dense spice and earthy herbs on the nose, which follow on to a fine and elegant palate. Delicious flavours of ripe blackberries and savoury spice are balanced with subtle and integrated oak, along with an intensity and texture to leave a lasting impression.*

*These flavours are a delicious match with smoked duck salad, bbq'd pork sausages with fruit chutney or spiced lamb loin.*

