



Pilot Block Shiraz 2008

Shiraz 100% McLaren Vale, South Australia.

Wine Analysis

Winemaker Greg Clack
Bottled September 2009

Alcohol 14.0%

Oak 90% French Oak 10% American

 Acid
 6.1 g/L

 pH
 3.49

 Residual Sugar
 2.8 g/L

 Sulphur
 72 mg/L

In the Vineyard

Fruit for the Pilot Block Shiraz came off a vineyard just to the south of the Adelaide Hills region, located in the McLaren Vale area.

In the Winery

Fermentation on skins for six days has extracted all the rich colour and flavour from the grapes and produced a flavoursome style with soft texture. The wine was matured in primarily French Oak for 12 months and is ideal to drink now, but will also benefit from short term bottle aging.

In the Glass

Colour - Deep dark plum purple.

Bouquet – Aromas of delightfully fresh blackberry, with hints of black pepper and mint, good oak spice lifts out of the glass complementing the fresh fruit aromas. Spice and chocolate characters give the wine complexity and a sweet aroma.

Palate – The palate is rich, with dominant blackcurrant and hints of dark plum and blackberry. Good tight acidity and smooth velvety tannins complement the spicy backbone of supporting oak. An underlying savoury character gives the wine an extra layer of complexity. The wine has great depth and length and would prove to be the ideal accompaniment to any red meat or game dish.