

Engine ROOM SHIRAZ



Passion, precision, dedication...the diaries of a wine mechanic

Vintage 2009 **Variety** 100% Shiraz **Region** 100% McLaren Vale

McLaren Vale is where the vines meet the sea – a region nestled close to stunning beaches and the sweeping hills. A region of diversity, entrenched with history, fine wine and fine food. McLaren Vale consistency produces fine, award winning and world renowned wines from a number of varieties.

Viticulture

The 2009 Engine Room Shiraz is sourced from a selection of vineyards throughout the McLaren Vale including the renowned Blewitt Springs sub-region. We were looking for a variety of characteristics when selecting the vineyards, in particular, the ability to provide complexity in the finished wine. Peatiness, dark plum, black olive and mulberry are all varietal characteristics which have been observed in the fermenting must. The average age of the vines is 15 years old.

Winemaking – Hamish Maguire

Picked during March 2009, from 3 different vineyard sites, when a full flavour and tannin ripeness were at optimum levels for this style of Shiraz. Crushing and destemming was followed by fermentation in static fermenters. The wines was pumped over twice daily and kept a constant 25 degrees Celsius during ferment before being pressed off at 1 Baume. A portion was transferred to oak barrels (20% new) to complete fermentation and assist with a smooth integration of oak, fruit and tannin.

Tasting Notes

Colour Dense, deep red showing slight brick red on the rim.

Nose Toasty, spicy nose showing hints of black olive, plum, concentrated fruit and spice.

Palate Full flavoured with great mid palate weight. Long lingering finish with depth of fruit and tannins that soften over time to provide a silken mouth feel. Immensely drinkable and immediately approachable this wine will gain further complexity with careful cellaring.

Technical Details

Specific Gravity	.9951	(FREE) Sulphur Dioxide	29 mg/L
Alcohol	14.50 v/v	(TOTAL) Sulphur Dioxide	70 mg/L
Volatile Acidity	0.65 g/L	Residual Sugar	3.2 g/L
Titrateable Acid	6.73 g/L	pH	3.44

Food Match Spicy Lamb Shanks

Cellaring 6 – 8 years

Bottling Date 9th March 2011



PRODUCED BY
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