



2006 Grenache-Shiraz McLaren Vale

Grenache is Spain's most planted red grape variety, with significant plantings also in the south of France. It's wines are typically blended with other varieties such as Tempranillo in Spain, and Shiraz and Mourvedre in France where it plays a dominant role in the blends of the famed Chateaufeuf du Pape wines.

Until the mid 1960's, Grenache was Australia's most planted red variety when it was predominantly used in the production of fortified wines. As consumer preferences moved towards table wines, Grenache plantings dwindled in favour of Cabernet Sauvignon and Shiraz. In recent times it's fortunes have turned around with people discovering the qualities that Grenache can bring to a blend, or as a single varietal wine. The regions of McLaren Vale and Barossa Valley are fortunate enough to have some of Australia's oldest Grenache plantings, dating back to the late 19th century.

Winemaker Comments by Russell Schroder

A 70/30 blend of grenache and shiraz sourced from old McLaren Vale vines. The wine's appearance is vibrant with red and purple hues. The nose is lifted and aromatic, displaying typical grenache fruit characters of raspberries and spice. There is an underlying complexity with hints of mocca, cinnamon and tobacco. In the mouth the wine is fresh and fruity with a fleshy mouthfeel. It has medium weight with soft tannins and a warm, dry finish.

Maturation	12 months in old French barriques
Analysis	Alcohol - 14.5%/vol pH - 3.40 Total acidity - 6.6 g/l
Pricing	\$20 per bottle or \$200 per case (12 bottles) Pre Release until 31st August 2007 for \$180 per case
Availability	Available for delivery in September, 2007
Peak Drinking	Now to 2011
Drink With	This is a real winter warmer and would be the perfect accompaniment to your favourite roast dinner.

