

Norfolk Rise

VINEYARD MOUNT BENSON



2006 Norfolk Rise Shiraz

Location and Aspect

Norfolk Rise Vineyard is located on the southern tip of South Australia and is renowned for its rugged coastline, exotic seafood and long, white sandy beaches. Heavily influenced by a unique microclimate, our Norfolk Rise Vineyard captures the specific regional characteristics of Mount Benson in producing cool climate wines of the highest calibre.

The Vineyard

Situated in the heart of Mount Benson, the Norfolk Rise Vineyard is planted on 180 hectares of undulating coastal hills. Within 5 kilometres of the ocean at 37 degrees south of the equator, our Shiraz is planted on near perfect "terra rossa" soils, providing an ideal level of nutrient and water retention. Completely surrounding our winemaking facility, Norfolk Rise Vineyard has been, without compromise, planted specifically to suit each individual variety.

Winemaking

These Shiraz grapes were selectively harvested based on flavour from mid March to mid April from our estate vineyards. The grapes were then crushed and transferred to stainless steel red fermenters. Some of the batches were fermented in Ganimede fermenters, allowing gentle extraction. Fermentation followed for approximately 7 – 10 days at temperatures less than 28°C. A period of extended maceration was carried out on selected parcels. The wine was matured in predominantly French oak barriques for 14 months prior to bottling.

TASTING NOTE

Colour:	Deep magenta red.
Bouquet:	A vibrant nose of dark cherries, violets, a hint of clove and pepper and delicate cedar oak.
Palate:	Dark chocolate and cherry fruit, forest berries, a touch of peppery spice. An elegant structure and fine supple tannins, seamlessly integrated dark fruit and oak.
Ageing Potential:	The wine will cellar well for 10 years, but is drinking very well now.
Analysis:	Alcohol: 14.3% Titratable acidity: 6.0 g/L pH: 3.54
Food Suggestions:	Kangaroo fillet, braised lamb shanks, rich casseroles, tomato based pasta dishes, rabbit and duck pie, cheese platter.