

2001 TALGA SHIRAZ

CANBERRA DISTRICT

VITICULTURE

The grapes for Talga Shiraz are sourced exclusively from Bald Hill Vineyard, which lies close to the geometric centre of the Canberra Wine District on the higher eastern-facing slopes of the Gundaroo Valley. The higher parts of the vineyard approach 700 M above sea level. At this elevation, 35° S latitude and MJT of 20.4°, the cool nights and warm days give a typically long ripening period which allows slow accumulation of grape sugars without degradation of acidity.

WINEMAKING

After de-stemming and crushing, the must is cold soaked for three to four days. A low vigour strain of yeast is added after the must temperature is raised and primary fermentation begins.

The ferment is pumped over twice daily to maximise colour and increase aeration. The temperature is maintained around 25oC and the progress of the ferment is carefully monitored to determine the optimum time to remove the wine from skins. The wine is taken off skins when the tannins and overall mouth feel is in good balance, it is then transferred to new and one year old barriques, 70% French oak, 30% American. The barrels are stirred for the short time that the wine is on lees; this gives a more savoury character and promotes spontaneous malo-lactic fermentation. The wine receives 16 months in oak and is racked three times for wine clarity and aeration.

This wine has undergone only coarse filtration and may develop a sediment during bottle maturation.

ANALYSIS

Alcohol	13.2%
pH	3.34
Titrateable Acidity	6.30 g/L

TASTING NOTES

This Shiraz shows an enormous lift of varietal berry fruit characters. The blackberry and white pepper aromas are subtly supported by oak. On the palate the vibrant fruit gives way to long savoury flavours with fine grain tannins on the finish. The elegance and balance will ensure that this wine will cellar for up to 10 years.