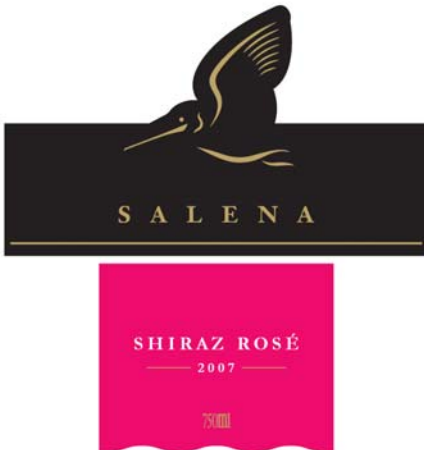


TASTING NOTE

Salena Shiraz Rose 2007



About This Wine

Harvesting at just the right moment ensured the bright, defined berry characters did not turn into jammy flavours in our warm climate. Fruit was harvested and soaked on skins for up to three days without additional maceration to extract bright purple colours and distinctive fruit characters. Careful reductive handling was employed to ensure that the juice was not oxidised and freshness was maintained. Cold settling of the juice at 1°C for a week ensured a crystal clear juice was admitted to fermentation.

Vineyard Region

100% Riverland, South Australia

Grape Varieties

90% Shiraz, 10% Semillon

Vintage Conditions

Drought conditions characterized the 2007 season. Only vineyards planted on deep clay soils which held water well were able to survive with good canopy enabling proper ripening of the grapes.

WINEMAKER'S COMMENTS

Colour

The colour is a vibrant pink which will turn an autumnal red with age.

Nose

The nose is distinctly of ripe raspberries and strawberry fruit.

Palate

The palate also shows berry freshness, softness and a hint of sweetness with an easy drinking texture. The wine finishes with a crisp freshness and slight sweetness. Overall, this is a fresh and lively wine to enjoy chilled on its own as a pre-lunch drink or over a long lunch of pasta or grilled fish.

Laboratory Analysis

Alc/Vol : 13.5% pH : 3.41 Total Acid : 6.65g/L Residual Sugar : 8.6g/L