



PREMIUM CPV 2008 SHIRAZ

Coonawarra is one of Australia's best known wine regions. It is the best justification in Australia of the French concept "terroir": the coming together of wines, soil and climate resulting in unique characteristics in grapes. Coonawarra Premium Vineyards are located close to the township of Coonawarra which has changed little since the first planting in 1890.

VINTAGE

October and November received above average rain which reduced frost pressure. The rest of the growing season from December - March was very dry, with only 25mm in late January to freshen the vines pre-veraison. High temperatures in short bursts in January necessitated careful irrigation to maintain canopy function and vine health, which was excellent in the vineyards through to harvest. Between the short hot spells the temperatures were cool to mild which created excellent flavour development.

WINEMAKING

The grapes reached full maturity in mid March. Gentle handling of the wine during fermentation has resulted in a generous and softer style of cool climate shiraz. MLF was completed in tank prior to blending. Maturation with American oak, to add some subtle vanilla complexity was for 12 months. No fining was required pre-bottling.

COLOUR

Deep vibrant purple.

BOUQUET

Sweet blackberry fruit and black pepper aromas with spicy vanillin oak overtones.

PALATE

A medium bodied wine with fresh red berry fruits with a touch of cassis on the palate leading to a soft tannin finish.

SUGGESTED FOOD

Enjoy with a beef and pepper stew or a selection of fine cheeses.

CELLARING

An outstanding wine made to drink young and fresh and will reward with careful cellaring in the medium term.

AWARDS

Rating 90 - James Hallidays 2010 Wine Companion.

★★★1/2 - 2010 Winestate Greatest Shiraz Challenge Sept/Oct Issue.



100% COONAWARRA
AUSTRALIA

alcohol: 15.5%
pH: 3.32
acid: 7.60 g/l