

Cumulus

2009 SHIRAZ

Our premier red wine. Crafted from fruit sourced in our Estate vineyard in high-elevation Orange, Australia. Hand crafted in exceptional vintages, and vinified in small batches, it reflects our cool climate viticulture and winemaking techniques.

WINEMAKER'S NOTES

Debbie Lauritz, BAgSci (Oen)

APPEARANCE: Crimson purple

AROMA: Fragrant black cherry and multi-spice with a hint of black olive

PALATE: Dark Chocolate, cherry, plum and warm exotic spices overlay a refined, cool-climate Shiraz backbone. Oak maturation gives depth and complexity and spices linger on finish.

ALCOHOL: 13.5%

CELLAR: 10 to 15 years

GOURMET

MATCH: Red Meat or Game Dishes, Hard or Blue Cheese

VINTAGE | 2009

An ideal growing season led to the 2009 harvest, with light rainfall in spring and early summer that resulted in healthy, balanced canopies and good soil moisture. Moderate crop levels produced fruit with a real generosity of flavour. The fruit was handpicked in the cool of the morning.

VINEYARD

From Block 23 [90%] and Block 51 [10%] which sit at 605 metres elevation. The soils of Block 23 are deep red-brown clay loam with quartz and shale material found throughout. Block 51 has distinct terra rossa soil with scattered limestone outcrops.

The vines are both shoot and bunch thinned to achieve a balanced canopy and fruit load. The Lazy Ballerina trellising system magnifies sunlight onto the fruit, supporting the development of finer tannins prior to veraison.

PLANTED: 1996

CLONE: BVRC 30 Shiraz

TRELLIS: Lazy Ballerina

HARVEST: 3rd & 4th March, 2009

CROPPING: 2.6 tonnes to the hectare

WINEMAKING

Most of the fruit was destemmed and crushed into small open fermentation vessels, with the inclusion of 5% whole bunches. Following crushing, fermentation took place in small open vats with the juice gently plunged twice daily. Temperature was controlled at start of ferment to keep fruit cool, allowing for a pre ferment cold soak; then allowed to rise as fermentation kicked off. The wine was then pressed off skins, settled in tank for short time, then racked straight to barrel. Matured for 12 months in a combination of French, European and American oak.

