



## 2007 Shiraz

### Our Vineyards

Our sole objective is to produce the best wines possible from our unique vineyard site. Planted on own rootstock and located in the Padthaway valley which is comprised of rich Terra Rosa soils our estate vineyard benefits from excellent sun exposure producing grapes of optimum flavour, colour and tannin development. The warm summer days are moderated each evening by coastal winds that cool the vines and result in a longer ripening period. This extended period allows for the grape tannins and seed to fully ripen prior to being harvested, thus creating wines that are rich and supple on the palate.

Our pursuit of great wine can also be seen in the meticulous management of our vineyard. We strive for low crop yields and small grape bunches of intense flavour, and whilst we employ the latest technology in the vineyard to help us achieve vine balance and reduced vigour, we harvest when the fruit reaches full flavour development.

### Winemaking Notes

Winemaking is very traditional and labour intensive. Oak maturation takes place using 35-40% new barrels with the oak type has traditionally been American. In good cellars, Jip Jip Rocks Shiraz can age for up to 5 years. This Shiraz was put together using select barrels from our family estate that best demonstrate the intensity of our fruit balanced by integrated oak.

### Vintage Overview

The 2007 Vintage in Australia has been one of the most challenging in memory. It started with severe spring frosts which caused some minimal damage and loss to a portion of our vineyard. Widespread drought over several years meant that soil moisture levels in many vineyards were low. Due to higher temperatures and low rainfall, the harvest of early and late varieties were compressed, leading to a compact harvest. It's not all doom and gloom though with tiny berry formation, the fruit we processed showed great intensity and quality.

### Tasting Notes

Lifted spice and ripe mulberry/blackberry aromas are complimented with chocolate, cedar and cinnamon on the nose. Well integrated oak tannin provides flavours of clove and supple texture which supports the rich plum, blackberry and mocha. The overall structure is supple and generous with fine-grained tannin on the finish enveloped with ripe fruit overtones.

### Production Statistics:

Bottling Date: 15.01.2008

Sizes: 750ml

Region (GI): 100% Padthaway

Varietal composition: 100% Shiraz

Alcohol: 14.50% alc/Vol

Total Acidity: 5.9 g/L

pH: 3.50

RS: 1.6 g/L

**CSPC:** 9327847003034 **USA:** 784585007387

**ALLERGENS:** Minimal Sulphur Dioxide added.

Naturally clarified with egg white & milk, traces may remain.

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