



2006 Fiddle's Block Shiraz

Vintage	2006
Variety	Shiraz 100%
Region	Langhorne Creek SA

Viticulture Notes

Vines are grown with a natural farming philosophy; we strive to eliminate chemicals in our vineyards to create a wine that is regional, sustainable and real.

Fruit for Fiddle's Block Shiraz has been sourced from older vines (50-60 years old) grown on traditional Langhorne Creek flood plain country (deep alluvial clay loam soils) in the family vineyards. The vines are on their own roots (origin of the clone is not really known) and are low yielding at 0.5-1.5 tonnes per acre.

Winemaking Notes

- Fruit is hand picked
- De-stemmed and crushed
- Cold soaked for approx 48 hours
- Inoculated with yeast
- Ferment continued over a 7 day period in small open top fermenters
- Wine is hand plunged 2-3 times per day
- Towards the end of ferment wine is drained, pressed and racked to oak
- 22 months maturation occurred in a mixture of both old and new French
- Bottled un-filtered

Tasting Notes

Colour	The Fiddle's Block Shiraz is deep red-purple in colour
Nose	Intense dark berry fruits and earthy overtones with balanced spice oak nuances.
Palate	The palate is full bodied, intensely concentrated, rich, ripe and well balanced, fine grained dusty tannins and excellent persistence.

Recommend decanting and aeration prior to drinking.