



2004 THE LEDGE SHIRAZ

Adelaide Hills
Shiraz 100%

Wine Analysis

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| Winemaker | Neville Falkenberg |
| Bottled | February 2006 |
| Alcohol | 13.5% |
| Oak | 18 months 60% 1y.o. French Oak, 25% 2 y.o. American Oak and 15% New American Oak |
| Acid | 6.18 g/L |
| pH | 3.44 |
| Residual Sugar | 2.5g/L |
| Sulphur | 79 mg/L |

In the Vineyard

The fruit selected for "The Ledge" comes from an Adelaide Hills vineyard which is situated in one of the warmer microclimates of the hills and that additional warmth produces exceptional Shiraz characteristics. The vines grow on a weathered "ledge" of shale, on a northwest-facing slope, which produces fruit with incredible flavour and fruit depth.

In the Winery

The Shiraz was harvested at optimal maturity and the grapes were de-stemmed and crushed into small open fermenters. The ferment was hand plunged twice daily for the duration of the two week fermentation. The free run and pressings were put together and drained directly to barrels and held in oak for 18 months.

Minimal filtration was used prior to bottling therefore a crust may form after several years of cellaring.

In the Glass

Colour Deep cherry red with purple hue

Bouquet Intense spice and liquorice, good strong plum and mulberry fruits, well balanced nose with a hint of perfumed violets and chocolate.

Palate Generous upfront fleshy fruit, with distinct plums and dark cherry flavours. Balanced acid and well integrated oak provide savoury characters and lively, firm yet velvety tannins, which along with a persistent finish, make this a very enjoyable wine.