



LONG ROW

2009 SHIRAZ

REGION:

South Australia

VITICULTURE & WINEMAKING:

The grapes for this wine were sourced from Angove vineyards and other specially selected premium growers in the region.

Spring rains allowed the vines to develop a healthy canopy, setting up the 2009 Vintage. It was a relatively cool growing season, the exception being a short heatwave in February. The red varieties ripened in a slow and steady manner, allowing to the fruit to develop bright stable colour, a fine tannin structure and excellent varietal aromatic flavour. The resulting wines are deep in colour, rich and varietal.

The grapes were picked at night to make sure that they were as cool as possible. Crushed to modern rotary fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins 7 days later and allowed to go through the second malolactic fermentation. The wine has then had minimal handling prior to filtration for bottling on the Angove Family Estate.

WINEMAKERS' NOTES:

This wine is deep red in colour, with some purple hues. Ripe berry and plum fruit aromas with notes of spice and pepper dominate the nose. On the palate rich ripe black berries and plums precede fine soft smooth tannins and a good length of fruit. Some vanillin and toast characters provide a well balanced finish.

This Shiraz is the perfect accompaniment to your favourite steak or pasta dish.

TECHNICAL:

Varieties:	Shiraz
Alcohol:	14.0% alc/vol
Total Acidity:	6.1 gms/l
Residual Sugar:	0.71 gms/l

