

TRENTHAM

# 2009 Shiraz

## The Grape

Shiraz (also known as Syrah), is thought to originate from the Rhone Valley in France and continues to be the most predominant variety in this region. In 1831, James Busby collected cuttings from Europe to introduce the variety to Australia; these were planted in the Sydney Botanical Gardens and the Hunter Valley. By the 1860's Shiraz was established as one of the most important grape varieties in Australia. Australian Shiraz has developed an excellent reputation and is sought after worldwide.

## The Harvest

Vintage 2009 was challenging. Drought conditions prevailed and coupled with hot weather the ripening environment was not ideal. Despite these tough environment conditions, the fruit was still of a great quality and the grapes had a diverse range of natural fruit flavours.

## The Winemaking

The Shiraz grapes were carefully monitored in the vineyard to select the perfect harvest date. The fruit was harvested in the cool of the night when the flavours, seed tannins, colour and acid levels were all in balance. Once harvested, the fruit was transported to the winery where it was crushed, de-stemmed, and transferred into tank for fermentation. Fermentation occurred over a 7 day period. During this time the ferment was pumped over twice daily to ensure an even ferment temperature and maximum colour extraction. Post ferment the wine was pressed (skins & seed separated from the wine) and transferred to oak storage. The wine was matured for 18 months prior to blending, stabilisation and bottling.

## The Wine

Enthusiastically labelled by our staff as 'one of the best yet!' the 2009 Shiraz is deep red in colour with cherry, cassis, mocha and mint aromas. These aromas follow onto the palate to compliment flavours of white pepper, sweet plum and vanilla. With a long, rich finish; this wine is truly a delight.

**Analysis:** Alcohol: 14.5%  
Acid: 6.0 g/L  
pH: 3.40  
Sweetness: Dry

## The Food

A great match with many dishes including rich pastas, a barbecued steak, casserole and game meats. Also enjoy at the end of a meal with full flavoured cheeses or your favourite chocolate.

## The Cellar

Enjoy this wine now or cellar to produce a more complex wine.

