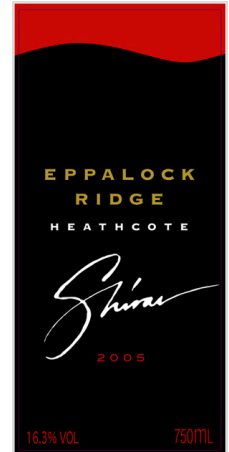




Eppalock Ridge Shiraz 2005

Wine Maker: Rod Hourigan
Appellation: Heathcote
Varietal: Shiraz
Yields per Acre: 2 Tonnes
Cases Produced: 1000
Filtration and fining: Nil
Wood treatment: French Oak
Length of barrel maturation: 20 Months

Alcohol %: 16.3%
Total Acid: n/a
Free/Total Sulfur: n/a
pH: 3.64
Residual Sugar: n/a



UPC#:752183280143

Viticultural Practices: Grapes crushed and destemmed into small open top fermenters (1.5 tonnes) Must is left to cold macerate for 36 hours before yeast is added and fermentation begins. Ferments are pumped over once a day for 2 weeks then allowed another week of contact before gentle pressing in a horizontal basket press. This method is how we achieve the soft silky tannins. Pumping over or plunging multiple times a day releases too many aggressive characters. Pressings are so sublime they are added straight back to the free run juice.

Wine Makers Notes: The 2005 shiraz is inky blue and purple in colour. The nose is densely packed with marachino cherries, leather, licorice and briary aromas. The full bodied palate is generous with plenty of sweet, ripe fruits, drying tannins and fine cleansing acidity to keep the palate fresh and has well integrated French oak.

Food Accompaniments: Drink this wine with a great piece of rare beef rib or beef bourguignon.

Scores: 90 pts Wine Enthusiast Magazine - Despite carrying a lot of alcohol (16% on the label), this powerful mix of mocha, caramel and stewed berries does a good job of hiding it. At first, it seems soft and creamy in texture, but it turns firmer, chewier and more serious on the finish, adding in a hint of espresso. Opt for drinking this over the near term with grilled beef.

89 pts Stephen Tanzer's International Wine Cellar: Ruby-red. Ripe cherry and plum aromas are complicated by roasted coffee and licorice. A bit sullen on the palate, showing chewy dark berry flavors, firm tannins and a late note of bitter chocolate. Became fresher with air and developed a seductively spicy quality, but this is clearly not in the mood to offer much right now.
