



THOMAS
VINEYARD
ESTATE

THOMAS VINEYARD ESTATE - TASTING NOTES

McLaren Vale - Estate Grown

2006 Thomas Vineyard Estate Reserve Shiraz

Tasting

Colour – Brilliant deep red

Nose - Ripe, rich, intense mulberry & blackberry fruits with moccha oak characters & a touch of spice.

Palate - Again intense berry fruit with ripe and luscious flavours. A smooth, full, silky mouthfeel with a hint of licorice, fine-grained tannin structure and concentrated flavour. Intense fruit characters continue through to a persistent but clean finish.

Ageing potential - A big powerful wine, young and lively now but will drink well and improve with further bottle maturation for at least 7-10 years.

The perfect accompaniment to beef, lamb, duck & venison.

Vintage

A dry winter followed by good spring rains in the McLaren Vale region gave us a good start to the growing season, allowed for healthy vine growth with healthy canopies and also early ripening of the fruit. That coupled with the low crop loads in the Thomas Vineyards and the maritime influences experienced in the Willunga basin have resulted in fruit and therefore wine with intense ripe flavours and excellent structure.

Winemaking

Fruit was picked on 2 March 2006 and immediately transported to the winery for processing. It is fermented under cool conditions with a selected yeast strain to retain the aromatic characteristics of the fruit while developing the structure and tannin backbone of the wine.

The wine once fermented was pressed then seeded with a selected malolactic culture again to enhance and retain the fruit characteristics. After malolactic fermentation is completed the wine is racked into predominantly french oak for maturation. A high proportion of new and barrels is used to give an elegant complexity of oak characteristics.

During the 18 months maturation in oak the wine is racked to assist its clarification and reduce the need for filtration of the finished wine.

Minimalist handling techniques have been utilised at all stages of the production of this wine in an attempt to reduce maceration of fruit and retain as much of its premium fruit character while still enhancing the structure and intense flavour of the wine.

Technical aspects

Geographic region - McLaren Vale | **Picking date** - 2 March 2006

Variety - 100% Shiraz - Estate grown

Sugar level – 14.7 Baume

Alcohol – 14.6%

Bottling date – 24 January 2008 | **Cellaring potential** – 7 to 10 years

