



FOUR SISTERS

2008 Shiraz

LUCIOUS. SPICY. JUICY... BOLD!

Region: Central Victoria

Variety: 96% Shiraz, 4% Viognier

Alcohol: 14.5%

Best Consumed: 2009 - 2012

Vineyards

The fruit was sourced from four individual vineyard sites across the Central Victoria grape growing region. The average ages of the vines are 9 years. Soil types across each individual site vary from sandy loam soils with some clay content through to very sandy soils on the banks of the Goulburn River.

Vintage Conditions

The growing season in 2008 started very well with a cool spring and good rains - vital during the growing season. Harvesting began a little earlier than usual, nevertheless small berry sizes and lighter bunch weights complemented by high sugar levels produced rich and intense flavours in the berries.

Winemaking

The grapes for this wine were picked and crushed in the cool of the night ensuring the retention of varietal character whilst modern winemaking techniques were employed through the entire process. Fermentation took place in sweeping arm red fermenters giving the wine a denser, richer colour and allowing for gentle flavour extraction. The Viognier was co-fermented with the main portion of the Shiraz blend in an effort to lift the aromatics and add freshness to the style. The wine was then aged in a combination of French & American oak along with some portions kept in stainless steel tanks to ensure the fruit dominance of the style.

Tasting Notes

Deep purple in colour. The fragrant nose displays aromas of lifted perfume characters from the Viognier combined with subtle dark berry fruit and a hint of spice and pepper. The palate is elegant and finely balanced displaying dense berry fruit, overtones of spice and finishing with some fine powdery tannins.

Food Match

A classic partner to wood fired pizza, rack of lamb or barbequed grilled steak



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