



## **2005 Parri Estate Shiraz Viognier**

### **The Vineyard**

The Parri Estate vineyard is positioned 250m above sea level and comprises a total of 82 acres under vine. The cool maritime microclimate offers ideal conditions for the production of quality Shiraz and Viognier. 2005 was a mild and even year in the Southern Fleurieu which resulted in excellent ripening conditions.

The Shiraz was mechanically harvested from the 'Ironstone' block and the Viognier hand picked from the 'Misty' block at yields of two and a half tonne per acre in late April. The fruit was then placed in 500kg bins to reduce spoilage and transported to the winery.

### **Winemaking**

The wine was then crushed, destemmed and inoculated with a selected yeast strain. The must was worked daily to ensure optimum colour, tannin and flavour extraction from skins. Both varieties were co-fermented to provide seamless flavour integration. A cool ferment was conducted to ensure the spice and berry characters expected from cool climate Shiraz (95%) and the aromatics of Viognier (5%), were preserved.

After pressing, ferment was completed in a combination of new and used French oak 'dominoes'. This was followed by malolactic fermentation in oak. The wine was then oak matured for 15 months and prepared for bottling in November 2006.

### **Tasting Notes**

*The 2005 Parri Estate Shiraz Viognier is a blend of 95% Shiraz and 5% Viognier. The elegant character of cool climate Shiraz together with the subtle, lifted influence of Viognier has created an intriguing red wine with excellent colour. Aromas of rhubarb, red cherry and white pepper are evident. Red currant fruit characters flow on to a round and warm palate that offers firm tannins and good length of flavour. Complements a variety of foods including pink trout or salmon, pasta and red meat dishes. Drink now or cellar for up to 6 years.*

### **Technical Information**

Region:	Southern Fleurieu Peninsula Mt Compass, South Australia	Alcohol:	14.5% v/v
Varieties:	95% Shiraz / 5% Viognier	pH:	3.7
Sugar at Picking:	14.0° Baume	Total Acidity	6.7 g/L
Barcode:	9332751002509 EAN	Residual Sugar:	1.5 g/L
		Closures:	Cork or Screw Cap