



## Technical Information

**Wine:** Art Series Shiraz  
**Vintage:** 2008  
**Varietal %:** 100

**The Year:** Excellent winter and early spring rains recharged the soil profile for the dry summer season ahead. Late spring was generally mild and sunny, although a short blast of wild wind, rain and hail in October damaged some of the young shoots. Flowering dates for all varieties were about average, conditions were generally fine and mild. Summer was fine, warm and sunny with few hot days. Warm, clear days' with cooling afternoon sea breezes continued into March, great conditions for finishing Shiraz.

**Tasting Notes:** The wine exhibits a lovely garnet colour in the glass. A very lifted bouquet opens with an array of bright raspberry and mulberry aromas, moving onto intense notes of dark plum and exotic spices. The overall impression is of elegance and finesse. The anticipation built by the bouquet is most ably delivered by the deliciously elegant palate. Poached blood plum, raspberry and blackberry flavours are given length and depth by the subtle vanillan notes of classy French oak. The mouth feel is silky, supple and very long. This is a most elegant Shiraz from a fine vintage in Margaret River, and shows all the hallmarks of being a great wine to match with an array of similarly elegant food.

**Vinification:** 100% of the fruit was fermented in open fermenters with 20% being whole bunches to extended the fermentation and provide another layer of complexity. The open fermenters were plunged three times daily and the wine run to new, one and two year old barrels for malo lactic fermentation. The wine was matured separately in the individual vineyard parcels and after ten months the various components were blended and aged in barrels for a further 12 months. The wine was then assembled fined and readied for bottling.

**Fining:** Egg White  
**% New Oak:** 45%  
**Final Alcohol:** 13.5%  
**Final Acid:** 6.30  
**Final PH:** 3.51  
**Picking Date:** 28/03/08—31/03/08  
**Release Date:** July 2010

**Filtration:** 5.0 Micron—0.45 Micron  
**Toast Level:** Medium  
**Barrel Maturation Time:** 18 months  
**Average Brix:** 24.3  
**% Malo Lactic Fermentation:** 100  
**Bottling Date:** 12—14 January 2009