

TAYLORS®

Taylors Estate Shiraz 2006

TAYLORS®

SHIRAZ



CLARE VALLEY

"Think of nothing else but the source when crafting a wine, for it is in the vineyard that great wines are made." Bill Taylor Sax.

15.0%alc/vol WINE OF AUSTRALIA 750ML

REGION	Clare Valley
COUNTRY	Australia
VARIETAL	Shiraz
PACKAGING	6 x 750ml
ALCOHOL	14.5%
PH	3.55
ACID	6.76 g/L

Tasting Notes

DESCRIPTION

The 2006 vintage is the latest in a succession of excellent years for Clare Valley winemakers. Climatic conditions were typical of a Clare summer – generally warm to hot and dry days with cool nights. This is critical for slow, even ripening and provides wonderful intense varietal characteristics.

The fruit was harvested in the cool of the evening. Fermentation was carried out in stainless steel vessels at even, warm temperatures. The ferments were pumped over at least twice per day until pressing. The wine was filled to American oak barrels (10% new; 30% 2 year old; balance older oak) for malolactic fermentation. Post MLF, the wine was racked and then returned to the barrels for maturation. The wine was matured in the barrels for an average of 12 months followed by minimal fining and filtration and then bottling.

WINE COLOUR

Deep crimson red with a youthful purple hue at release.

WINE BOUQUET

Luscious lifted varietal aromas of ripe plum, licorice and violets. Subtle characters of dark chocolate, cinnamon, nutmeg and cedar add complexity to the aroma.

WINE PALATE

The palate has an elegant palate while being rich and generous in fruit. Ripe plum and licorice primary fruit characters are evident throughout the palate. Cinnamon, nutmeg, dark chocolate and vanilla characters work well with the primary fruit, to create a complex flavour profile. The wine has a silky, seamless texture and long persistence.

SUGGESTED FOOD MATCHING

Red wine casserole or a juicy steak with red onion jam.

CRITICS NOTES

"[T]here's plenty going on in the glass with deep set purple plums and blueberry fruit swirling around with toasty almonds and cinnamon spice, with a deal of meatiness and weight in the mouth. A bruiser. 91 points."

Adelaide Advertiser, 21 November 2007

AWARDS TO DATE

- 2007 Royal Melbourne Wine Show ~ Class 74 ~ GOLD MEDAL
- 2007 Perth Royal Wine Show ~ Class 35 ~ GOLD MEDAL
- 2007 awc Vienna International Wine Challenge ~ GOLD MEDAL
- 2007 San Francisco International Wine Competition ~ Silver Medal
- 2007 Shanghai International Wine Challenge ~ Silver Medal
- 2007 Brisbane Wine Show ~ Class 55 ~ Bronze Medal

CELLARING NOTES

Approachable but will reward careful cellaring to 2010, possibly longer.

