



Nothing but the wine.

PATRICIA

Patricia Shiraz



The wine

The Patricia Shiraz shows intense, dense, round, supple and ripe fruit balanced with integrated oak flavours. The nose is ripe with dark fruits, spice and liquorice characters, while the palate is rich and powerful with dominant pepper and plum flavours. In good cellaring conditions this wine will continue to develop over the next 5 years.

Technical information

The Shiraz grapes for our 2006 Patricia Shiraz were sourced from our Heathcote vineyard in northern Victoria (41%), 32% from the Dinning's vineyard in the King Valley, 24% from the award winning Glenkara vineyard in the Pyrenees and the balance from our Banksdale vineyard, also in the King Valley.

The fruit was harvested in parcels from mid to late March at baumés between 13.7° and 14.5°. A portion of the wine finished ferment in barrels, then all parcels spent 18 months in 98% new oak (mainly American with some French) barriques and puncheons before bottling. The wine was bottled with an alcohol of 14.5%, pH of 3.47 and an acid level of 6.5g/L.

Serving suggestions

This wine would make an ideal partner to char-grilled spicy kransky sausages with a rich chutney and green salad or a marinated pepper fillet of beef. The wine would also work well with the traditional Italian sheep cheese, Pecorino.