

KIMBARRA WINES *A FAMILY PASSION*

2005 Kimbarra Shiraz

Grape Variety: Shiraz
Fruit Grown: Kimbarra Vineyard, Great Western, Grampians
Date Harvested: 30th March 2005

Consultant Winemaker: Ian McKenzie
Fermentation Period: 8 Days
Maturation: In new and used French oak hogsheads

Bottled on: 23rd February 2007
Alcohol content : 13.0% VOL
Cellaring Potential: Under ideal conditions 7 -12 years.

Style:

This wine displays typical Grampians spice elements on both the nose and palate. It is very finely textured with soft tannins and yet leaves a good acid balance at the finish.

Food match:

This is the perfect wine to accompany that roast rib of beef on Sunday. Spicy sausages during the week with mustard mash and onion gravy or a platter of roasted antipasto containing eggplant, capsicum and olives topped with some fresh feta cheese.

Winemaking:

After fermentation in an open topped stainless steel fermenter using cooling to maximize fruit extraction this wine spent over twenty months in a mixture of new and two year old French oak. During the barrel blending before bottling, two barrels stood out way above the others, that wine was kept separate and will be released at a later date as a reserve blend.

Vines:

Planted in 1995 on an area of 9 hectares with a Northerly aspect and soil consisting of loam over orange clay and light gravel and shale. The ground was ripped to a depth of 1 meter and the rip line dressed with lime, super phosphate and gypsum before the vines were planted 1.5 meters apart with 2.7 meter row spacing, 147 vines per row. These vines are drip irrigated by inline drippers at a rate of two per vine and also crop at between five and six tonnes per hectare. Mid row cover crops are planted throughout the vineyard on a two year rotational basis using alternative rows and either, rye grass, rye corn or oats in order to provide ground cover and material for under-vine mulching.

Vintage:

Good winter rains in June raised hopes for a return to normal rainfall in Great Western, but they were to be dashed yet again with little follow up until December. Come February there was more rain that brought on an early vintage. The Cabernet Sauvignon was picked a full five weeks earlier than 2004 but the Riesling only five days as we waited for the high acidity levels to drop. This was a great year for fruit quality, particularly Riesling and across the board yields were better than 2004.



Awards:

Bronze Medal Australian Small Winemakers Show 2007

Reviews:

James Halliday's Wine Companion ****1/2 Stars
91 Points