

2007 Cape Jaffa Shiraz



**The Region**

The Mount Benson Wine Region is a recently defined viticultural area situated 300km south of Adelaide on the Limestone Coast. Its key attributes for producing distinctive quality fruit include an abundance of underground water, *terra rossa* soil over free-draining limestone and a cool maritime climate. The region is renowned for producing elegant and complex wines.

**Vineyards**

The vines are trellised low to the ground, hand-pruned and shoot positioned on a single wire. Drip irrigation is carefully scheduled to achieve optimal ripening levels and enhance the natural pepper characters of the fruit.

**Vintage**

The 2007 vintage was warm and dry with lower than average yields, leading to exceptional intensity of flavour from our shiraz berries.

**Winemaking**

This shiraz was fermented mainly in open concrete tanks where it was laboriously plunged by hand before being run into French oak barriques and aged for 18 months. Only natural and organic fining agents were used.

**Winemaker**

Anna Hooper

**Variety**

Shiraz

**Aroma**

Reminiscent of Siberia shirazes past, the bouquet comprises aromas of plums and mulberries laced with black pepper.

**Palate**

This shiraz is well-balanced and mouth-filling with lingering dark berry flavours on the finish and presents well-structured tannins.

**Alcohol/Volume**

14.5%

**Peak drinking**

Now – 2017

**Serving Suggestion**

Beef, game and spicy dishes