

2008 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 2008 vintage was a challenging vintage of extremes, with hot March temperatures following a cooler-than-average February, leading to good ripening conditions for our red 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

The bouquet of our first **fully certified biodynamic** shiraz under the Cape Jaffa label comprises aromas of ripe plums and dark chocolate.

Palate

The palate is rich and seamless displaying more ripe primary fruit balanced by peppery spice and supported by subtle oak.

Alcohol/Volume

14.0%

Peak drinking

Now – 2016

Serving Suggestion

Beef, game and spicy dishes