

2008 La Lune 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.

Range

The fruit for our La Lune range is sourced exclusively from our 25-hectare, certified biodynamic vineyard at Mount Benson. The La Lune range showcases wines which express true regionality and varietal distinctiveness with each vintage. Our La Lune wines are certified by Australian Certified Organic (ACO) and display ACO's biodynamic bug logo on its state-of-the-art, Australian-first unbleached 100% cotton twill weave label.

Vintage

The 2008 vintage was a vintage of extremes, with record-breaking March temperatures proceeding a cooler-than average February, allowing for even ripening of berries.

Winemaking

The wine was fermented in open top concrete tanks with minimal winemaking intervention and hand plunged twice daily, before extended maceration on skins for two weeks. It was matured in new French oak barriques for 24 months. Production is limited to around 250 cases or ten barriques.

Winemaker

Derek & Anna Hooper

Variety

Shiraz

Aroma

Subtle dark berry and plum characters combine with spice and white pepper to form the nose of this old-world style shiraz.

Palate

A savoury palate with hints of aniseed and vanillin oak make for a spicy yet supple mouthfeel, finishing with well-structured tannins and a dry lingering finish.

Alcohol/Volume

13.5%

Peak drinking

Now – 2018