



YARRA VALLEY

SEVILLE ESTATE 2005 OLD VINE RESERVE SHIRAZ

LIMITED RELEASE 194 DOZEN

- Winemakers Comments:** This is the flagship wine of the Seville Estate range. Shiraz is often dismissed as unsuited to the climate of the Yarra Valley, but Seville Estate Shiraz challenges this claim. 2005 was a strong vintage for Seville Estate. A mild spring followed by a warm dry summer set up a balanced crop level, ready to ripen over the cooler Autumn period. This arrived on cue at the beginning of March. The cooler periods helped maintain acidity and develop a strong, concentrated fruit expression in the wine.
- Vinification:** Fruit is hand picked and crushed into open 2.5t fermenters (with the rollers set wide to allow a percentage of whole berries through) given 50ppm SO₂ and chilled for a pre-ferment cold soak. Ferment is kicked off with cultured yeast, M2, and is usually complete in 5-8 days, depending on the ambient temperature (it can often be bloody cold in May at Seville). The ferments are hand plunged 3 times daily and temperature is controlled to 26 degrees. The wine is pressed off skins and inoculated for MLF before running to oak barriques (225L) for 18 months. All French oak is used, with 15-20% new.
- Tasting Notes:** The colour is dark garnet. Aromas of sweet spice, blackcurrant and plum, dark cocoa and black pepper dominate the nose. The palate is intense, with pepper, spice and tobacco characters, hints of cassis and soft toasty oak. Fine drying tannins and tight acidity give great length and balance. The wine, while very approachable in its youth, is made with longevity in mind, and should reach its potential with 10 years cellaring.
- Food:** Saltbush lamb with roast capsicum and olive tapenade with roasted baby beetroots and goats cheese.
- Technical Data:** Alcohol: 14.5%
Ph: 3.5
Acidity: 6.5 g/l
- Availability:** 750ml
- Awards/Reviews:** **94 Points** Tim White - Financial Review 12/07
93 Points Tyson Stelzer - WBM100 April 2008
92 Points Ken Gargett – Courier Mail 11/07
87 Points James Halliday Wine Companion 2009