

Seville Estate

YARRA VALLEY

SEVILLE ESTATE 2005 SHIRAZ

360 DOZEN

Winemakers Comments: The 2005 Seville Estate is a blend of fruit from the original 1972 plantings and more recent 1997 plantings of the vineyard.

2005 was a strong vintage for Seville Estate. A mild spring followed by a mild to hot summer set up a balanced crop level with the ability to ripen over the cooler Autumn period, which arrived on cue at the beginning of March. The cooler periods helped maintain acidity and develop a strong, concentrated fruit expression in the wine. Shiraz ripened late as flavour development slowed over the cooler months and was picked on 12th May.

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. Fermentation commenced with cultured yeast, M2, which usually takes 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) being mostly French with 1 or 2 Demptos Napa American barrels for 18 months.

Tasting Notes: Dark crimson colour with a reddish purple hue. Rich dark berry fruit aromas with fragrant spice, plum pudding and oak. Full palate of ripe fruits and savoury overtones of pepper and spice with rounded subtle tannins. A very approachable Shiraz, true to the soft Seville style.

An excellent food wine, soft generous flavours and best consumed over the short to medium term.

Food: Beef, game meats, grills and casseroles.

Technical Data:

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| Alcohol: | 14.5% |
| Ph: | 3.63 |
| Acidity: | 6.5 |

Availability: 750ml

Price: \$27.00 RRP

Awards:

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| 90 Points | James Halliday Wine Companion 2009 |
| 93 Points | Tyson Stelzer – WBM 100 August 08 |
| 3 Stars | Winestate Magazine Nov/Dec 2008 |