



SHOTTESBROOKE *ELIZA*

Vintage 2007 **Variety** 100% Shiraz **Region** 100% McLaren Vale

Shottesbrooke is a small exclusive family owned vineyard and winery set in the eastern pocket of the beautiful and tranquil McLaren Vale, just 45 minutes from Adelaide. Magnificent views over the gum-studded vineyards, up to the rolling Willunga Hill, can be viewed from the award winning cellar door opened in April 1995.

McLaren Vale is famous for its Shiraz, which ripens perfectly in the generous warm climate with cooling maritime afternoon sea breezes. We named the vineyard after Eliza Harris, an early pioneer of the district and one of the first title holders of the property. The Eliza vineyard is individually harvested and matured. Previous vintages are 1995, 1998, 2000, 2002, 2004, 2005 and 2006.

Viticulture

We select fruit for our "Eliza" Reserve Shiraz from an individual patch of vineyard on our McLaren Flat property which was planted in 1994. The soil is deep sandy loam of moderate fertility producing low yields of high quality fruit. Limited irrigation ensures the grapes reach full maturity in prime condition. These vines are pruned to produce approximately 2.5 – 3.5 tonnes/acres depending on seasonal variation.

Winemaking

These grapes were picked at 14.1 Baume and fermented at 22-25C after sufficient colour and tannin was extracted the wine was pressed (at 3.5be) to new American Oak Hogsheads where it completed primary and secondary fermentation. The wine was racked twice over the next 18 months and bottled with minimum filtration.

Tasting Notes

Colour Intense deep red colour, with hints of violet and purple

Nose Rich sweet plum, liquorice, chocolate and pepper

Palate Multi layered palate that is complex with spicy black pepper, dark chocolate and smokey overtones from barrel fermentation. The mouth feel is full and rounded with great length.

The 2007 Eliza is sealed under screw cap to ensure the wine is free from cork taint.

Food Match Full flavoured meat dishes, ideal with roast lamb or beef.

Cellaring Drink now until 2018

Bottling Date February 23rd 2009

Technical Details

Specific Gravity	0.9937	Sulphur Dioxide FREE	29 mg/L
Alcohol	14.5v/v	Sulphur Dioxide TOTAL	78 mg/L
Volatile Acidity	0.76 g/L	Residual Sugar	3.6 g/L
Titrateable Acid	7.45 g/L	pH	3.32



PRODUCED BY
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