



Terroirs of the Granite Belt

Aged Reserve Shiraz 2008

TASTING NOTES

Harvest: Selected hand harvested shiraz from a grower vineyard in Ballandean, 820 m asl were taken into the winery on April 9. The harvest rating for the season was good with normal summer temperatures, a dry lead-up yet some showers (10 mm) had freshened up the vineyard two weeks prior to harvest. This non clonal shiraz originated from South Australian massale selections introduced to the Granite Belt in 1960, and this vineyard planted in 1968. The vines are dry grown, 1666 vines/ha, bilateral cordon trellised with ample fruit zone exposure, north-south orientation, cropping 4 t/ha.

Terroir: The Granite Belt describes its soils very well. These originate from large granite edifices weathered from their origins in an oceanic volcanic chain in late Silurian to early Devonian times, 420-390 million years ago. Described as fine white granitic sands or gravels of quartz and felspar, they are highly reflective for ripening grapes at elevation. The shallow topsoils are infertile, free draining, constraining vine vigour and crops are low, 2-5 t/ha. This soil definition prescribes the character of wine acidity of Granite Belt wines as naturally medium to high without adjustment. This harvest was 13.5 Be and 6.1 grams acidity, a 40-year-old vineyard.

Production: Cool region-grown shiraz or syrah in these soils retains its malic acidity, ripening 13-13.5 Be to express fully ripe flavours and ripe stems. This harvest experienced extended hang time during cool evenings (sub 10oC) to achieve top flavours, the wine finished on 14% ABV at bottling. Grapes were destemmed into open fermenters, 40% whole bunch, and cold soaked for 4 days. Fermentation proceeded with natural yeast, held at 28 oC, close to completion yeasted with culture to ensure no residual sugars, and dry macerated for 2 weeks on skins. Malolactic was completed in barrel, using 100% new French tight grain hogsheads, centre of France origin for 18 months. After bottling 13 years bottle aging @ 15 oC proceeded.

Taste: The nose of this cool region-grown shiraz shows bottle-aged characters of spice, currant, black fruits, fruit conserve and spearmint. Mid-red and bright cherry indicate evolving age and brightness from the dry-grown vines. Tannins are plush and fully softened giving palate roundness expressive of shiraz of cool region origins. The palate tapers to profound softness and demonstrative lemon acidity and brightness to finish. This is as plentiful as the granite soils give. Wine is understated, singularly exuberant in its aged fruits evolution, and in sync with its granite terroir.

Aged reserve shiraz 2010: 100% shiraz, 100% single vineyard located, selected and made by negociant Peter Scudamore-Smith, highly experienced in local soil knowledge and grape selection from vineyards in this region since 1974. This wine has been deliberately aged as a rarity as well as giving access to older wines of the Granite Belt in commercial quantity. 150 dozen produced.

100% Ballandean Sub-region | 14.0% alcohol | < 1 g/L sugar | 8.3 standard drinks

Winemaker / Peter Scudamore-Smith / Master of Wine (1991)

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