



KINGSTON ESTATE WINES

2006 SHIRAZ

The Shiraz variety epitomizes Australian red wine. It grows successfully in many regions providing a supple richness and generosity of flavour.

The 2006 vintage in South Australia was dry producing lower than forecast yields that served to intensify the flavours in smaller than normal berry sizes. The long slow ripening period in Clare Valley and the Adelaide Plains the regions produced grapes of excellent quality with a low skin:juice ratio which concentrated the flavours.

The grapes were harvested between 14° and 15° Baume. The juice was fermented in static fermenters and pumped over 2 to 3 times per day to extract the colour, flavour and tannin. Following fermentation, parcels of this wine gained further flavour integration and complexity from both French and American oak for periods varying up to eight months.

The wine has a deep crimson red-purple colour. The nose is reminiscent of dark cherry and plum with some eucalypt and pepper. The full-bodied palate is rich, complex and rewarding with the flavours of plum, spice, eucalypt and creamy mocha. Soft tannins ensure a lingering finish.

In ideal cellaring conditions this wine will develop further flavour complexity to 5 years.

Food Suggestions

Enjoy with rare rib eye steak or richly flavoured game including venison and succulent Kangaroo steak.

Discover the flavour!



Variety	:	Shiraz
Vintage	:	2006
Growing regions	:	Clare Valley, Adelaide Plains
Winemaker	:	Brett Duffin
Alcohol	:	14.5% Alc/Vol
pH	:	3.59
Titrateable acidity	:	6.1g/L