



2005 LOST & FOUND Shiraz, Cabernet Sauvignon, Cabernet Franc, Merlot

DESCRIPTION

Varieties: Shiraz 50%, cabernet sauvignon 40%, merlot 5% & cabernet franc 5%

Colour: Crimson purple

Nose: ripe blackberries and plums

Palate: berry fruits with spicy background. Nice mouthfeel with soft approachable tannins.

SHOW AWARDS

Bronze: 2006 National Cool Climate Wine Show

CELLARING

To 2013

FOOD MATCH

A favourite with pastas and most red meats

VINEYARD NOTES

Vineyard : Selected parcels from all three vineyards (House, Winery and South)

Trellising: North-South facing rows with vertical shoot positioning

Yield: 5 tonnes/hectare

Picking: 28 & 29 April (Merlot and Cabernet Franc), 13, 20 & 21 April (Shiraz), 4-6 May (Cabernet Sauvignon)

Beaume': 13-15

WINEMAKING NOTES

Fermented: Two tonne open fermenters for period of 6-7 days – some extended skin contact with Cabernet Sauvignon

Pressing: Basket pressed

Oak: 1 & 2 year old French and American oak barriques for 6 months

Fining: Egg white fined followed by light filtration

Bottling: 30 March, 2006

TECHNICAL DETAILS

pH: 3.51

Acidity: 6.1g/l

Alcohol: 14.1%

VINTAGE REPORT

Drought conditions once again ensured maximum sunshine for ripening. Extreme heat conditions in late December and late February led to periods where the vines “shut down”. This delayed harvest to mid April. However, when the grapes started ripening again, the cool nights ensured slow, even development leading to typical cool climate characteristics of spice and plum. The lack of rainfall from February – April limited disease pressure. The result was clean fruit with lower baume and good flavour.