



## 2005 SOLITARY Shiraz

### DESCRIPTION

Varieties: 100% shiraz  
Colour: Deep purple, almost black  
Nose: Raspberries and blackberries with vanilla essences in background  
Palate: Again nice berry fruits with beautiful balance and excellent oak integration

### SHOW AWARDS

Trophies: 2006 Murrumbateman Cool Climate Wine Show  
- Best Shiraz  
2006 Southern NSW Wine Show  
- Premier Dry Red Wine  
2006 Southern NSW Wine Show  
- Premier Dry Red Wine  
(Wineries under 250 tonnes)  
2006 National Cool Climate Wine Show  
- Champion Central Ranges Wine  
2006 National Cool Climate Wine Show  
- Champion Shiraz  
2006 National Cool Climate Wine Show  
- Champion Local Wine

Medals: Gold: Sydney Royal Wine Show  
National Cool Climate Wine Show  
Murrumbateman Cool Climate Wine Show  
Winewise Small Vignerons Awards  
Southern NSW Wine Show  
Bronze: Australian Small Winemakers Wine Show  
NSW Small Winemakers Wine Show

### CELLARING

Stunning drinking now with the promise to improve in the next two years and will last until 2015

### FOOD MATCH

Great with a variety of foods especially beef and lamb dishes with rich sauces

### VINEYARD NOTES

Vineyard: All from the middle and top of the winery paddock  
Trellising: North-south rows with Smart-Dyson trellising  
Yield: 5.0 tonnes/hectare  
Picking: April 20 - 21  
Beaumé: 15

### WINEMAKING NOTES

Fermented: Seven days in small open fermenters. Hand plunged 3 times each day  
Pressing: Delicate basket pressed  
Oak: Aged for 9 months in French (90%) and American (10%) oak – 80 % new  
Fining: Light egg white fined followed by light filtration  
Bottling: 30 March 2006

### TECHNICAL DETAILS

pH: 3.66  
Acidity: 6.5 g/l  
Alcohol: 15.0%

### 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 berries. The lack of rainfall from February – April limited disease pressure. The result was clean fruit with lower beaume and good flavour.