



DEEP WOODS

ESTATE

WINE	Deep Woods Estate Block 7 Shiraz	
VINTAGE	2005	
REGION	Margaret River	100%
VARIETY	Shiraz	100%

VINTAGE NOTES

This wine was picked from a single 17-year-old block at the northern end of the estate. The soil is sand over gravel or clay and is vinified using various techniques.

The block is split into two batches: the first being fermented in open pots, requiring continual hand plunging over five days before finishing fermentation in French oak barriques. The remaining fruit is fermented in a closed tank, worked for five days and then allowed to soak on skins for a further two weeks. The resulting wine is drained off skins to French oak barriques where it completes malolactic fermentation. Both wines have spent 15 months on French oak, with the resultant wine the best blend from the best barriques.

FRUIT SPECS

30 March 2005 Baume 13.5° TA 4.23 g/L pH 3.66

ANALYSIS

Alcohol 13.7% pH 3.27 TA 6.7 g/L residual sugar 0.63 g/L

TASTING NOTES

Deep crimson red in colour with brilliant purple hues, the 2005 Block 7 Shiraz follows on from a string of top class offerings and carries on with aplomb. Loaded with primary fruit aromas of blueberries, blackberries, and violets, the wine has an alluring charm with complex cedar and earthy spice notes adding intrigue.

Rich and full on the palate, the wine maintains a delicate balance between elegance and power while fine and tapering acid guide the palate to a long finish. A bed of tightly knit tannins adorn the finish and add savoury bite and length.

CELLARING

A wine that will benefit from medium-term cellaring. Optimum drinking from 2009–2012.