



SOMERLED 2005 KANGAROO ISLAND SHIRAZ

This wine is made from Shiraz (100%) grapes grown in the Kangaroo Island region of South Australia. It was bottled after much ageing in new and once-used French and Hungarian oak barrels.

The grapes used for our Shiraz must come from fairly water-stressed vines which produce small, intensely coloured and flavoured berries. Juice is, as Rob says, 'as black as the ace of spades' before undergoing fermentation.

During barrel ageing, Rob will 'rack' the wine perhaps half a dozen times, which is a direct throwback to his decades with Penfolds. Racking involves pumping the wine back into tank, cleaning the barrels and redistributing the wines to the barrels once again. This process keeps the wine clean and healthy. The tannins become very velvety over time. The movement aids the integration of fruit and oak which is integral to producing these complex, serious styles of wine.



This wine has such good flavour, tannin-structure and ripeness that it has the capacity to mature really well in bottle. We look forward to the development of more complexity and to a gradual softening of the tannins. It should drink at its peak until about 2015 and live gracefully for years after that. It has very good cellaring potential.

Because it has thrown a crust, the wine will benefit greatly from being carefully decanted some time before drinking– a couple of hours would be ideal.

Appearance Very deep and dense – almost black.

Nose This has a lovely combination of rich, ripe plum aromas and hints of leather and toasty oak. Another layer is added by layers of dark chocolate or perhaps mocha.

Palate Ripe, and very complex and flavoursome. The palate has warmth and richness with a grainy but soft tannin structure. It is genuinely full-bodied and has great length and persistence.

SOMERLED WINES

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