

SWAN'S FLIGHT



2004 MCLAREN VALE SHIRAZ

The grapes for this wine were sourced from a single vineyard in the Blewitt Springs area of **McLaren Vale**. The grapes were picked at full ripeness, when the flavors had fully developed and the baume (brix) was at its optimum for the season and style. The fruit was crushed into stainless steel fermenters and fermented at controlled temperatures between 20-26C. Once flavor and tannin extraction had been maximized, the ferment was pressed off skins. Malolactic fermentation was completed after the wine had been transferred to American oak barrels. Following 12 months of maturation, barrels were tasted with the best chosen for blending and bottling. This wine is a fine example of McLaren Vale shiraz.

WINE NOTES

Appellation:	McLaren Vale
Vintage:	2004
Varietal:	100% shiraz
Vineyard:	Blewitt Springs Block
Harvest:	Late March 2004
Brix:	26
Alcohol:	13.7%
Acid:	7.2 g/l
R.S.:	38.2 g/l
Aging:	12 months in American oak barrels
Bottling:	April 2006

WINEMAKER'S NOTES

This wine is deep crimson in color with purple hues. After 12 months of aging in American oak, the subtle oak is evident on the nose along with a hint of rich dark berries. The wine has a full front palate with lingering tastes of tannin, balanced by the shiraz fruit and a hint of peppery spice. A perfect accompaniment to light red meats such as pork, veal and lamb.

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