



TASTING NOTE

2006 Curagee Shiraz

Curagee Shiraz is a hand crafted single vineyard Shiraz, co-fermented with a small portion of Viognier. The grapes for the Curagee Shiraz are hand harvested from the old vines at Newlans Lane and aged in French oak barrels.

In 2006 the grapes for Curagee were hand harvested at optimum ripeness – when the sugar and acid levels were balanced, fruit flavours were intense and complex, and the tannins were subtle and ripe. Once the grapes were received into the winery, they were hand destemmed into small open fermentors. Hand destemming ensures only the ripe berries on each bunch are removed, and the process is very gentle. Post fermentation maceration (leaving the wine on the skins after fermentation has finished) was allowed to ensure that the tannin structure was optimum when the grapes were pressed, using our basket press. The wine was left to settle before being racked (decanted) into French oak barrels, of which 64% were new. The wine was aged in oak for a period of up to 13 months before being blended and bottled.

The 2006 Curagee Shiraz has 3% Viognier co-fermented, initially to add complexity to the aroma and flavours of the wine, but more importantly to add length and structure as the wine ages. This along with the tannin structure and good acidity suggests the wine can age in the mid to long term.

Crimson red in colour, the 2006 Curagee Shiraz has dusty oak aromas, lifted Viognier, dark spicy berry and plum flavours. The palate is savory, round and smooth. The tannins are soft, delicate and well integrated. Fresh clean flavours of medicinal, white pepper and delicate spice linger on the palate.

French Oak used:

Domaine Laurent, St Martin, Billion, Saury

