

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST



2005 Brokenwood Hunter Valley Shiraz

Variety: Shiraz
Region: Hunter Valley – NSW

Winemakers Comments:

Our first vintage of Shiraz off the young vines in the Graveyard was 2000. The vintage generally held up as one producing an array of outstanding reds and whites. The 'baby graveyard' as it has become known, was an instant hit. This 2005 is a great follow up to the Trophy winning 2004 (Best 2004 Red at the 2006 Hunter Valley Wine Show). We returned to dry conditions for the vintage and while a bit riper is still a perfect medium bodied Hunter red.

An update on this 16 hectares of famous dirt is probably in order. After the 2004 vintage the last block of chardonnay was pulled out, making way for this vineyard to become 100% Shiraz. As we have not used any of the clonal grapes planted through the 1990's in the old vine to make our Graveyard Shiraz, we also re-evaluated what we replant with. An easy choice really, use the best source of old Hunter clones around, the vines in the graveyard from the 1968 planting!!! Importantly planted on own roots for good measure. As an interesting trial we are planting over the next few years, cuttings from the old vines at Seville Estate and also from the 1950 Rayner vineyard.

Vinification:

Part vinomatic and part open top 2-4 tonne fermenters. The latter plunged two times per day. Perfect grapes do not need a lot of input and after 7 days pressed off, with malolactic fermentation conducted in tank. Oak maturation was in American barriques for 14 months.

Tasting Notes:

The 2005 HV Shiraz has a medium density colour, but with bright youthful tints & aromas of mocha, dark chocolate and cherry bramble from the oak. These are integrated with the blackberry, savoury Hunter Shiraz fruit. A very good alcohol weight, restrained and carries the rich flavours. The palate has vanillin and dark cherry. The oak is forward at this stage but there is more than enough fruit to match it. Soft tannins and a dry finish round it out.

Under screw cap this wine will stay fresh and youthful for some time, with developed characters evolving more slowly, as opposed to softening due to variable levels of oxidation under cork.

Food:

Veal, duck and cheese.

Technical Data:

Alcohol	14.0%
pH	3.35
Acidity	6.8 g/L
Residual Sugar	Nil

Availability: 750 mL

RRP: \$35.00

Our wines are now sealed with screw cap to guarantee quality and consistency.