

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST



2007 Brokenwood Mistress Block Vineyard Shiraz

Variety: Shiraz
Region: Hunter Valley - NSW

Winemakers Comments:

The rainfall record for the Lower Hunter Valley shows an average rainfall of 800mm calculated between 1919 and 2006. However since 1992 there has not been one year at that average – 14 years all up. A similar period occurred between 1932 and 1948. The year 2006 was one of the driest on record with a miserly 416mm. A dry 2006 vintage continued until rain (133mm) in September. Brokenwood as usual commenced irrigation well before budburst. A further 30mm in early November kept the vines going as water restrictions became a reality.

Cooler weather over Christmas gave short-lived respite. High temperatures and low ground water meant an early start to picking with Brokenwood kicking off on the 17th of January, a week later than others in the Valley.

The harvest was one of our shortest with the first reds in on the 8th February. The first of the old vines was a week later and the vintage all wrapped up by the 18th. The low yields made it all very quick.

Vinification:

Processing started with 3-4 day cold soaking and then a 4-5 day ferment at 26-28oC. The vineyard is on dark loam soil and gives a more chocolate character to those in red soil. This also influences the oak regime with this wine matured in 50/50 French and American.

Tasting Notes:

The 2006 of this wine was awarded a Gold Medal and the Hector Tulloch Memorial Trophy for the Best Currently available Dry Red Wine at the 2008 Hunter Valley Wine Show (Class 14).

Excellent deep, dense red with purple tints. Very attractive aromas of dark chocolate, earth and dark cherry. Some oak vanillin contribution. A medium to full bodied palate although the 'highish' alcohol does interfere with the palate flavours and structure. Briar/char and 'pepper' Shiraz characters along with the ripe berry fruits. Wood and fruit tannins give a balanced finish and gives length. A very good example of a young Hunter Valley red that can be consumed now right through to long term bottle age, as it will reward over time.

Food:

Ossobuco, steak, lamb and cheese.

Technical Data:

Alcohol	14.5%
pH	3.43
Acidity	6.10g/L
Residual Sugar	nil
Availability:	750ml
RRP:	A\$55.00

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

brokenwood wines pty ltd mcdonalds road pokolbin nsw 2320 australia

phone +61 02 4998 7559 | fax +61 02 4998 7893 | email sales@brokenwood.com.au

www.brokenwood.com.au