

**2007 The Ledge Shiraz**  
Shiraz 100%  
Adelaide Hills 100%

**Wine Analysis**

**Winemaker:** Greg Clack

**Bottled:** February 2009

**Alcohol:** 14.3%

**Oak:** 18 months

40% new French Oak

60% 2 and 3 year old American Oak

**Acid:** 6.8g/L

**pH:** 3.44

**Residual Sugar:** 3.0 g/L

**Sulphur:** 117 mg/L

**Vineyard**

Selected from a single vineyard in the Southern Adelaide Hills from the sub region of Kuitpo. Row and vine selection was performed prior to harvest and selective harvesting was employed in order to use only the best fruit in this wine.

**Winery**

Harvested at optimal maturity the grapes were destemmed and crushed into small open fermenters and hand plunged twice daily for the duration of the 7 days spent on skins. The free run and pressings were put together and drained directly to barrels to complete primary ferment in oak followed by malolactic fermentation. Aged and matured in oak for 18 months prior to bottling

**In the Glass**

Deep cherry red with deep purple hue.

**Bouquet**

Intense fruit driven nose with fresh plums, blackcurrant and mulberry. Integrated with chocolate, hints of white pepper and spice.

**Palate**

Generous palate of fresh fruits, distinctly fresh plums and hints of mulberry. Good savouriness and texture from the oak and fruit tannins. Balanced acidity with great palate depth and velvety tannins finish what is a very elegant Adelaide Hills Shiraz. It is drinking well now and will improve with careful cellaring over the next 5-10 years.



**The Ledge Story**

This wine has been made in honour of the bravery and tragic death of Arnold Caust, resident of Chain of Ponds, who drowned trying to save a young family at Henley Beach, South Australia in 1906

**THE LEDGE**

**Shiraz**

**2007**



*Chain of Ponds*