

2008 The Ledge Shiraz
Shiraz 87%, Cabernet 13%
Adelaide Hills 100%

Wine Analysis

Winemaker: Greg Clack

Bottled: May 2010

Alcohol: 14.6%

Oak: 24 months

50% new French Oak

50% 2 and 3 year old French and American Oak

Acid: 7.5g/L

pH: 3.38

Residual Sugar: 3.5 g/L

Sulphur: 126 mg/L

Vineyard

Selected from two vineyards in the Adelaide Hills, one in the south from the subregion of Kuitpo and the other from the north near Kersbrook. 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. The northern vineyard ripens earlier and provides much darker broody fruit while the southern block adds elegance and finesse.

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 separated and drained directly to barrels to complete primary fermentation in oak followed by malolactic fermentation. During ageing only the very best barrels were selected for Ledge Shiraz. The selected barrels were aged for a period of 24 months to soften and integrate flavour and tannin profiles.

In the Glass

Deep plum with a plum red hue.

Bouquet

The aroma displays mulberries and plums with nuances of cigar box and cedar with a touch of white pepper.

Palate

Intense fruits of mulberry, blackcurrant, plums and hints of blackberry combine with chestnuts and cashew with hints of savoury oak. Firm linear acidity is balanced with smooth velvety tannins. Brilliant intensity with persistence and length of both fruit and savoury flavours. A perfect accompaniment to rich red meat dishes.---



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

2008



Chain of Ponds