

2009 The Ledge Shiraz
Shiraz 98%, Cabernet 2%
Adelaide Hills 100%

Wine Analysis

Winemaker: Greg Clack

Bottled: March 2011

Alcohol: 15.0%

Oak: 20 months

40% new French Oak

60% 2 and 3 year old French and American Oak

Acid: 7.7g/L

pH: 3.29

Residual Sugar: 3.8 g/L

Sulphur: 101 mg/L

Vineyard

Selected from a single vineyard in the southern Adelaide Hills from the subregion of Kuitpo. Row and vine selection were performed prior to harvest and selective harvesting was employed in order to show only the best fruit in this wine. Vines on shallow soil with decreased shoot density and lighter crop levels were selected in order for increased fruit concentration.

Winery

Harvested at optimal maturity the grapes were destemmed and crushed into small open fermenters and cool soaked for 2 days before beginning fermentation. During fermentation the must was pumped over 3 times 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 ferment in oak followed by malolactic fermentation. Aged and matured in oak for 20 months prior to bottling.

In the Glass

Deep plum with a purple plum hue.

Bouquet

The aroma shows lifted spice, dark berry fruit and ripe plums. Integrated with savoury oak notes and hints of dried sage.

Palate

Intense bright fruits of plum, blackcurrant, blackberry and plums are integrated well with savoury oak spice. Nuances of smoked and cured meats linger finishing with a subtle hint of char. Firm natural acidity is balanced with the fine grained tannins giving exceptional structure with great ageing potential. 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

2009



Chain of Ponds