

**2011 Pilot Block Shiraz**  
Shiraz 100%  
Langhorne Creek 100%

**Wine Analysis**  
Winemaker: Greg Clack  
Alcohol: 14.4%  
Oak: French Oak  
Acid: 6.6 g/L  
pH: 3.48  
Residual Sugar: 2.6g/L  
Sulphur: 78 mg/L

#### **In the Vineyard**

The temperate climate and alluvial flood plains of Langhorne creek allow the production of generous fruit characters and approachability. Grapes were sourced from a select few vineyards and harvested at optimal maturity. The 2011 growing season was cooler than average allowing great flavour development with subtle tannins.

#### **In the Winery**

Fermented in static fermenters for 6 days on skins allowing the rich fruit characters to be fully extracted from the grapes. Pressed off skins and transferred into oak. The wine was matured on French Oak for 12 months and is ideal to drink now with a wide range of meat dishes including lamb, duck and game.

#### **In the Glass**

##### **Colour**

Deep garnet with a vibrant plum purple hue.

##### **Bouquet**

Aromas of lifted blackcurrant, black cherry and hints of blueberry. Integrated dried herbs, with hints of cedar, tobacco and black olive.

##### **Palate**

The palate is integrated and complex, displaying juicy satsuma plum and blackcurrant with balanced notes of dark cherry, spice and chocolate. Subtle tannins are balanced by a lively linear acid backbone giving extra life, lift and persistence to the lingering finish of subtle red fruit.

Lifted aromatic oak savouriness finishes with a hint of mocha and spice which provide the length of flavour required to prove a perfect match for chargrilled/roasted red meat or game dishes.

*Chain of Ponds*



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