



MILLBROOK  
Winery

<b>WINE</b>	<b>Millbrook Estate Shiraz Viognier</b>	
<b>VINTAGE</b>	2006	
<b>REGION</b>	Perth Hills (Estate)	100%
<b>VARIETIES</b>	Shiraz	95%
	Viognier	5%
<b>PRODUCTION</b>	500 Dozen	

#### VINTAGE NOTES

The estate-grown vines were planted in 1996 on a shallow lateritic gravel soil ridge with a south-west aspect. The growing season was very mild, which resulted in spicy and red berry characters in the resultant fruit. Shoot and bunch thinning allowed optimum ripening at a crop level of 2.2 tonnes per acre.

The fruit was handpicked, de-stemmed and chilled to 10°C for cold soaking upon a layer of whole bunch Viognier in open top fermenters. After inoculation the caps were hand-plunged twice daily and temperatures were kept below 30°C. Fermentation typically lasts 12–14 days. After settling, all batches were racked to oak for malolactic fermentation.

The 100% French oak used was 40% new, 40% one-year-old and 20% two-year-old from the Saury and Francois Freres cooperages. After 20 months maturation the wine was minimally filtered and bottled in December 2007.

#### ANALYSIS

Alcohol 14.0%, pH 3.50, TA 6.70 g/L

#### TASTING NOTES

**Colour** Bright, deep ruby red with purple hues.

**Aroma** The wine reveals a wonderful array of red fruit and spice, with underlying chocolate and toasted oak on the nose.

**Palate** A full-bodied wine with sweet red berry fruit characters and a succulent mid-palate. Excellent oak integration and ripe fruit are finely balanced with elegant and persistent tannins.

#### CELLARING

Potential to age for 10–15 years.

#### SHOW SUCCESS

Silver	Perth Hills Wine Show 2008
Bronze	Decanter World Wine Awards 2008
Bronze	Australian Small Winemakers Show 2008

