



## 2009 SOLITARY Shiraz

### DESCRIPTION

Varieties: 100% shiraz  
Colour: Good hue, deep purple  
Nose: Raspberries and blackberries with vanilla essences in background  
Palate: Medium bodied with nice berry fruits, beautiful balance and excellent oak integration

### SHOW AWARDS

Trophies: 2010 National Cool Climate Wine Show  
- Champion Central Tablelands Wine  
- Champion Shiraz  
- Champion Local Wine  
Gold: 2010 National Cool Climate Wine Show  
Silver: 2010 NSW Small Winemakers Wine Show  
2010 NSW Wine Awards  
Bronze: 2010 Australian Cool Climate Wine Show  
2010 Australian Small Winemakers Wine Show

### CELLARING

To 2018

### FOOD MATCH

Great with a variety of foods especially beef and lamb dishes with rich sauces

### VINEYARD NOTES

Vineyard: From top of the winery paddock and selected pieces from the south paddock  
Trellising: North-south rows with Smart-Dyson trellising  
Yield: 5 tonnes/hectare  
Picking: 31 March – 3 April  
Beaumé: 13.9 – 14.4

### WINEMAKING NOTES

Fermented: Seven days in small open fermenters. Hand plunged at least 3 times each day  
Pressing: Delicate basket pressed  
Oak: Aged for 13 months in French oak (50% new)  
Fining: Nil  
Bottling: 6<sup>th</sup> July 2010

### TECHNICAL DETAILS

pH: 3.55  
Acidity: 6.5 g/l  
Alcohol: 14.1%

### VINTAGE REPORT

Good spring rain ensured dams were full and soil moisture was good until well into January. The typical hot and windy conditions came late January/February. At that stage supplemental irrigation helped to guarantee the vines maintained their leaves and fully ripened the fruit. Another excellent vintage for Chardonnay, Shiraz and selected parcels of Cabernet Sauvignon. The heavy rains and winds in the spring did affect flowering and fruit set so that quantity was down on 2008 (total of 41 tonnes).