

# AMELIA PARK

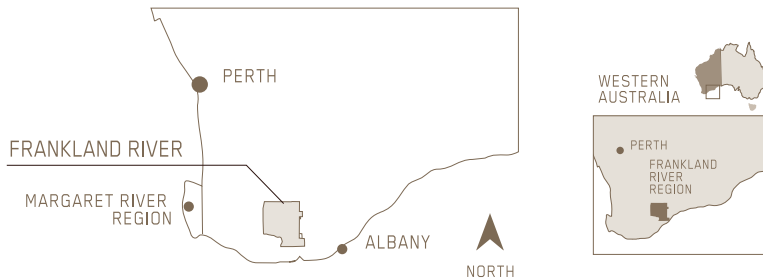
## [ WINES ]



### 2009 AMELIA PARK SHIRAZ

*Varieties* Shiraz

*Region* Frankland River



*Vineyards* We source from a single vineyard in the Frankland River region, chosen for its ability to produce typical regional Shiraz, intense in colour and robust in flavours. Frankland River is well suited to producing excellent red varieties due to its continental climate combined with low vigour and moderate ripening conditions.

*Season* The growing season started with even flowering and fruit set. Warm bright sunny days and cool nights ensured excellent ripening of flavours and tannins.

*Harvest Date* March/April 2009.

*Winemaking* Picked during the cool of the night, the grapes were crushed and destemmed to open and static fermenters. Techniques for pumping the juice through the skins and getting air into the ferments under relatively cool temperatures were used to extract as much colour and flavour from the grapes as possible. Once primary ferment was complete, the wine was pressed from the skins and then sent to a selection of French and American barrique barrels to complete malolactic fermentation. Matured in oak for 12 months before being carefully blended prior to bottling.

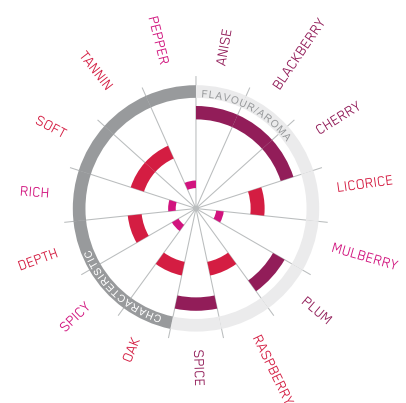
*Analysis* Alcohol: 13.5% TA 6.6g/l pH 3.55

*Bottling Date* May 2010

*Closure* Screwcap

*Cellaring* 5+ years

*Tasting Notes* This wine has great richness of flavour, aromas of spicy cherry and plum and a soft fruit driven palate delivering dark berries, liquorice and subtle tannins. The wine is approachable but will continue to develop and improve with cellaring.



■ DOMINANT  
■ MODERATE  
■ SUBTLE (HINT)

*Tasting Wheel*

*Tradition. Craft. Quality.*