

ANGUSTUM



2006 SHIRAZ VIOGNIER - GEELONG

VITICULTURE

Viticulturist: Mike Fitzpatrick

Geelong experienced a cool start to the growing season in 2006 with a warm finish, allowing the vines to develop full canopies from the abundant spring rains before ripening to full maturity late in the season. The maritime influenced evenings reduced night time temperatures, slowing the ripening process and assisting with the retention of both aromatics and natural grape acidity.

Shiraz and Viognier vines excelled in the growing season of 2006, both producing low yields of concentrated grapes, ripening to full maturity and slight puckering.

WINEMAKING

Winemaker: Peter Flewellyn

Shiraz grapes, deeply coloured and fully ripe were crushed on top of freshly pressed Viognier skins. Co-fermented and macerated for 28 days the fermenting must emitted a constantly evolving array of fragrant fruit and floral aromatics during hand plunging. Pressed directly to French oak barrels the wine spent a total of 18 months in barrel, during which time it was racked three times, prior to blending and bottling.

The black fruit flavours of the intensely ripe Shiraz are enhanced dramatically by both the perfumed fragrance and soft velvet textured tannins of the Viognier. The purple hued wine displays high levels of fruit complexity further enhanced by aromas and tannins of fine grain French oak barrels. The 2006 Angustum Shiraz Viognier can be enjoyed now or carefully cellared to enjoy increased complexity and softer tannins in the future.

ANALYSIS

Alcohol:	15.0%
pH:	3.64
Total acid:	6.8 g/L Tartaric
Residual sugar:	0.34 g/L

PACKAGING

Bottle size:	750ml	Bottle barcode:	9342895000309
Closure type:	Screw Cap		
Bottle:	Premium Claret		
Carton size:	6 x 750ml Stand up		

