



ENGINE ROOM SHIRAZ

Passion, precision, dedication...the diaries of a wine mechanic

Vintage 2005 **Variety** 100% Shiraz **Region** 100% McLaren Vale

McLaren Vale is where the vines meet the sea – a region nestled close to stunning beaches and the sweeping hills. A region of diversity, entrenched with history, fine wine and fine food. McLaren Vale consistency produces fine, award winning and world renowned wines from a number of varieties.

Viticulture

McLaren Vale is situated on a coastal plain with Gulf St Vincent to the west then rising to the Mt Lofty Ranges to the east, the Engine Room Shiraz vineyards are located on the upper slopes of the region. The generous climate produces big, bold Shiraz with an abundance of fruit, typical of Engine Room style.

The Engine Room vineyards were planted in 1994 on deep sandy loam soils of moderate fertility and careful management, grown with minimal irrigation of yield produce consistently high quality fruit with excellent balance are. The rainfall is about 21 inches per year with this falling mainly in the winter months.

Winemaking – Hamish Maguire

The estate grown grapes were harvested between April 2nd and 14th 2005, at approximately 14.6 Baume when fruit flavors were fully developed. After de-stemming and crushing the wine was fermented in static fermenters with pump over cap management. The temperature was maintained between 20 - 25C. After sufficient color and tannin was extracted from fermentation on skins, a portion of the wine was transferred to American oak to complete fermentation. The wine was pressed at 2 baume, racked and transferred to 20% new American oak hogsheads for a further twelve months. The wine was bottled with minimal filtration and packaged under screw cap to prevent cork taint.

Tasting Notes

Colour Dense deep red showing the purple hues of vintage

Nose Black cherries with some pepper and spice. The fruit aromas are complemented by toasty oak.

Palate Bold rich and full flavoured, the palate is layered with ripe fruit and mocha with toasty overtones from the American oak maturation. The wine has a velvety mouth feel with great length.

2005 was an excellent vintage with stable conditions at harvest. This wine is in the proud tradition of big generous McLaren Vale fruit.

Technical Details

Specific Gravity	.9941	Sulphur Dioxide FREE	32 mg/L
Alcohol	14.50 v/v	Sulphur Dioxide TOTAL	84 mg/L83
Volatile Acidity	0.55 g/L	Residual Sugar	2.7 g/L
Titratable Acid	6.76 g/L	pH	3.42

Food Match Indian spiced lamb cutlets

Cellaring 6 – 8 years

Bottling Date 14th February 2007



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