

# 2006 LANDHAUS “THE SAINT” SHIRAZ

## PHILOSOPHY

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The Landhaus winemaking philosophy is to deliver wines that express purity of flavour, show balance and structure whilst being rich, powerful and complex. From fastidious vineyard work to high quality winemaking techniques, the wines are handcrafted to ensure the individual nuances of the vineyard and variety is maintained.

## VINEYARD

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The grapes come from three regions within the Barossa Valley, they are Ebenezer, Greenock, Stockwell and Bethany. The low yielding vineyards are between 60 to 75 years old. The soils are mainly red/brown earth over dark red with a separating layer of chalky limestone. The Yields for the 2006 were between 1.5 tonnes to 2 tonnes to the acre.

## VINTAGE – 2006

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The lead-up to the 2006 Growing season included one of the driest Autumns on record. Late season opening rains were experienced in October and November with the cool, mild conditions extending until January. A series of heat waves were experienced in late January and early February which meant slow ripening and vegetative growth. Despite the daytime heat, evening temperatures were mild to cool and rainfall was average. Mild climatic conditions continued through February and March and the slightly above average rainfall kept the vines fresh and the fruit ripened slowly and evenly.

## WINEMAKING

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The Shiraz fruit is fermented on skins for 7 to 8 days at a cool temperature to enhance the pure berry fruit. The wine is then pressed and undergoes partial barrel fermentation. A natural malolactic fermentation is completed before the wine is racked. The wine is unfinned and unfiltered.

## OAK TREATMENT

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80% 1 - 4Yr Old French Oak  
20% 2 -4Yr Old American Oak

## TASTING NOTE

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A huge mouthful of chocolate, black cherry, plum and exotic spice flavours pulling themselves together into a supple wine that actually strives for elegance, it's all in the balance, which lets the rich flavours ride on a sleek track and linger beautifully. The texture is silky and mouth-filling with lively acid and fine tannins providing great balance and structure.

