

# 2006 LANDHAUS RESERVE 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 Reserve Shiraz is sourced from old low yielding vineyards in Greenock and Stockwell, where the soil is a red/brown earth over a dark red clays with a separating layer of chalky limestone. The soil type allows the development of rich fruit flavours and ripe tannins. The Yield for 2006 was between 1 to 1.25 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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Fermented in 1 and 2 tonne open fermenters, the Shiraz is fermented on skins for 14 days at a cool temperature to enhance the pure berry fruit and is hand plunged 3 times daily. It completed primary and MLF in oak and then matured for 18 months in oak, matured on lees to maintain fruit profile and animation, minimal SO<sub>2</sub>. Topped up every 3 weeks.

## OAK TREATMENT

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The 2006 Reserve Shiraz spent 18 months in:  
90% New French Oak  
10% 2-4 Yr Old French Oak

## TASTING NOTE

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This densely-coloured wine is showing deep and complex aromas of dark chocolate, earth and perfumed blackberries. The powerful palate is full of luscious red and black fruits, chocolate, liquorice and earth characteristics. The texture is silky and mouth-filling with lively acid and fine tannins providing great balance and structure. Will age reliably under stelin for 10-15 years.

