

# 2006 LANDHAUS SHIRAZ MOURVEDRE

## PHILOSOPHY

---

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

---

The Shiraz (50%) Mourvedre (50%) is sourced from old low yielding vineyards in Greenock, Ebenezer, Stockwell and Bethany. The vineyards range from 70-100 years of age. The Yield for 2006 was between 1 to 1.5 tonnes to the acre.

## VINTAGE – 2006

---

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

---

Fermented in 1 and 2 tonne open fermenters, the Shiraz and Mourvedre are 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

---

The 2006 Shiraz Mourvedre spent 16 months in:  
50% New French Oak  
50% 2-4 Yr Old French Oak

## TASTING NOTE

---

This blend shows fragrant and complex blueberry, spice, earth chocolate and leather aromas wafting from the glass. This complexity carries through to the mouth with intense sweet/savoury flavours dominating. The texture is silky, viscous and mouth-filling with lively acid and fine tannins providing great balance and structure. Will age reliably under stelvín for 7-12 years.

