



GLENGUIN  
Tasting Note

2006 'Aristea' Shiraz



**Aristea** : 100% Shiraz

The most concentrated parcel of shiraz fruit in 2006 came from the 43 year old dry grown shiraz vines planted in ancient weathered red basalt in the heart of Pokolbin. The paltry yield averaged just below one tonne per acre. After a week of cold settling fermentation was completed in a single two tonne open top fermentation vessel. The pressed wine was transferred to new 60% and used American (4 year old air dried oak French coopered) Oak hogsheads for maturation over 16 months with racking every 90 days. Bottled in September 2007. Screwcap. 200 cases.

*Robin Tedder MW Vigneron*