



GLENGUIN
Tasting Note

2006 'Stonybroke' Shiraz Tannat



Stonybroke Shiraz Tannat : Shiraz 93% Tannat 7%

The shiraz fruit came from the House Block at Glenguin (5 acres of north east sloping clay with gravel cropped at 1.7 tonnes per acre; average vine age 14 years) and Pokolbin Vineyard (3 acres of old vines/42 years in red basalt clay cropped at 1 tonne per acre). The Tannat is grown in rocky clay at Glenguin cropped at one tonne per acre on 8 year old vines. Cold soaked for 3 days then fermented in small (two tonne) open top stainless steel down to 3 be then finished alcoholic fermentation and subsequent malo lactic fermentation in small oak barriques. Maturation in oak for 14 months (20% new 50/50 French and American) prior to bottling in July 2007. Screwcap. 800 cases.

Robin Tedder MW Vigneron