



DOWIE DOOLE

2006 Reserve Shiraz

Grape Varieties

100% Shiraz

Vineyard Region

McLaren Vale, South Australia

Vintage Conditions

Shiraz in particular showed great colour and structured tannin, while the optimal flavour ripeness combined with beautiful acidity produced well-balanced wines. Dowie Doole was rewarded with high quality, small parcels of Shiraz which were selected at picking and kept separate in barrel for this, our fourth release of Reserve Shiraz. 2006 will be remembered as one of the earliest and shortest vintages on record for the McLaren Vale region. After a mild, wet winter in 2005 the vines faced difficult conditions in Sept/Oct with varied damage to leaves and shoots. Subsoil moisture was high resulting in some large canopies which required trimming, though our vineyards remained disease free despite the cool, moist conditions experienced from Nov-Dec. A hot burst after Christmas was followed by a cooler February, resulting in even ripening conditions with fruit displaying good varietal character, ripe tannins and retained acid. March was generally warm to hot with excellent harvesting conditions. Though late March saw rain and rapid cooling into April, most of the district's fruit had already been picked.

Technical Information

Two parcels of fruit were selected from Norm and Jane Doole's California Road vineyard in McLaren Vale and Pam Baker's "Townsend Park" vineyard at McLaren Flat. Picked at 14.5Be, crushed and fermented in open fermenters for 8 days, the juice was run off into 60% American and 40% French oak, medium-toast hogsheads and barrel fermented to dryness. The parcels were racked and topped several times while remaining in barrel until final barrel blending in December 2007.

Analysis: Alcohol: 15.0 % TA: 6.63 g/L VA: 0.68 g/L

Tasting Notes

Spicy nose redolent of black fruits: blackberries and cherries with charr oak notes leading on to the long, flavour-some palate of black cherry, dark fruits, spice and marzipan. Although slightly more refined than the 2001 and 2004 like its predecessors it will benefit from further bottle maturation.

Food Match

Stirloin steak, rich casseroles, aged cheeses.

Drink

6 - 8 years

Viticulturist

Norm Doole, Lulu Lunn

Winemaker

Brian Light



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