



DOWIE DOOLE

2009 Hooley Dooley Red

Grape Varieties

Cabernet 50%, Shiraz 35.1%, Merlot 14.9%

Vineyard Region

McLaren Vale & Adelaide Hills, South Australia

Vintage Conditions

The 2009 vintage in McLaren Vale was a 'tale of two vales.' The growing season was generally quite mild and the region looked to be heading for a perfect vintage until a short, sharp heatwave struck in early February. In general, the timing of the heatwave affected vineyards with lighter canopies and crop loads, those on thin or highly reflective soils and crops in the earlier ripening areas. Crops that were affected by the heatwave were generally not picked. The aftermath of the brief heatwave saw ideal vintage conditions return with quite balmy days and cooler nights. DOWIE DOOLE fruit was harvested in excellent condition- colour, flavour, good acidity and fine ripe tannins.

Analysis: Alc/Vol: 14.0% TA: 6.8 g/L c SO2: Free 32 Total 92 ppm pH: 3.44 VA: 0.54 g/L Specific gravity: 0.9937 Res. Sugar: 3.4g/L

Tasting Notes

Rich deep purple/ crimson with purple hue.

A beautiful bouquet of dark berries, liquorice and spices.

The palate is long and flavoursome exhibiting blackcurrant and dark chocolate flavours complemented by spicy, vanillan oak. The tannins are fine, long and soft making it ideal for early drinking or short term maturation (3-5 years).

Food Match

Char grilled lamb chops with sweet potato chips and mixed leaf salad

Drink

1-5 years

Viticulturist

Dave Gartelmann & Drew Dowie

Winemaker

Brian Light



DOWIE DOOLE

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