



DOWIE DOOLE

2008 DOWIE DOOLE Shiraz

Grape Varieties

100% Shiraz

Vineyard Region

McLaren Vale, South Australia

Vintage Conditions

Vintage 2008 began very early and was very condensed. Rainfall in 2007 was approx 300mm, which was well below the long term state average. Flowering and fruit set in November late 2007 were near perfect resulting in average crop yields. A record heatwave in March 2008 meant some crop loss with vine leaf defoliation, though supplementary irrigation minimized this effect. The heatwave caused a lot of fruit to ripen at the same time putting pressure on fruit transport, winery intakes and crushing/fermentation space. Fortunately Dowie Doole had picked all its McLaren Vale fruit before the heatwave, the whites showing lovely varietal character and acidity and the reds excellent colour, balance and flavour with ripe, crunchy tannins.

Technical Information

The fruit was picked at 14.9 baume, crushed and rotary fermented for six days. A mixture of French and American oak, 1 - 4 years old was used. The wine was racked and topped every three months and remained in barrel for sixteen months.

Analysis: Alc/Vol: 14.93% TA: 6.62 g/l SO₂: Free 32 mg/l Total 93 mg/l pH: 3.47 VA: 0.6 g/l Res sugar: 2.4g/l Spec gravity: 0.992

Tasting Notes

Deep plum with crimson hue. A vibrant bouquet of spice box, cloves, smoky oak, black cherries and ripe plums.

The palate reveals a fine integration of rich, dark fruits and smoky, spicy oak. Excellent structure with complex flavours of dark chocolate, blackberries, vanilla and liquorice. The wine is wonderfully balanced with silky, ripe tannins and excellent acidity.

Food Match

Herb roasted rack of lamb, roast fillet of beef, aged cheddar.

Drink

6 - 8 years

Viticulturist

Sami Gilligan, Dave Gartelmann & Pam Baker

Winemaker

Brian Light



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