DOWIE DOOLE

2009 DOWIE DOOLE Shiraz

Grape Varieties
Shiraz

Vineyard Region
McLaren Vale, 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 Shiraz was harvested in excellent condition displaying rich colour, varietal flavour, good acidity and fine ripe tannins.

Technical Information
The fruit was picked at approx 14.0 baume, crushed and rotary fermented for six days. The juice was run off into barrels to complete primary and malo-lactic fermentation. Predominantly American oak was used with approximately 30% of the oak being new. The wine was racked and topped every three months and remained in barrel for sixteen months.

Analysis: Alc/Vol: 14.2% TA: 6.7 SO2: Free 27 mg/l Total 93 mg/l pH: 3.40
VA: 0.63 g/l Res sugar: 2.0 g/l Spec. gravity: 0.9952

Tasting Notes
Bright, dark crimson with crimson hue.
Spicy, sweet plum and black cherry fruits, some white pepper and cloves with hints of dark chocolate and fruitcake overlaying creamy, vanilla oak on the nose.
The palate is rich and fulll with layers of flavours of dark plum, ripe black cherry, dark chocolate and spices with a long, rounded, sweet fruited, spicy finish.

Food Match
Rib eye with bone marrow sauce, roasted lamb rump with ratatouille, aged cheddar

Drink
Now to 2020

Viticulturist
Dave Gartelmann and Sami Gilligan

Winemaker
Brian Light

DOWIE DOOLE

Dowie Doole
PO Box 391
Willunga, South Australia 5172
Ph +61 (0)8 8323 8875
Fax +61 (0)8 8323 8895
www.dowiedoole.com