DOWIE DOOLE

2010 DOWIE DOOLE Shiraz

Grape Varieties
100% Shiraz

Vineyard Region
McLaren Vale

Vintage Conditions
The 2010 growing season was quite mild with good winter rains and an early budburst after a warmer than average winter. The region experienced perfect conditions until a short period of intense hot weather in November 2009 with 7 out of 9 days above 40C. This was followed by later spring rain which refreshed and re-hydrated canopies and led into a very mild January/ February, offering ideal conditions for veraison and ripening. The fruit was harvested in excellent condition- colour, 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 eighteen months.

Analysis: Alc/Vol: 14.5% TA: 6.76 g/L c SO2: Free 37 Total 100 ppm pH: 3.48 VA: 0.58 g/L Specific gravity: 0.9933 Res. Sugar: 2.2g/L

Tasting Notes
Rich dark crimson with a bright crimson hue.
Unmistakable McLaren Vale Shiraz bouquet: sweet plums, dark cherries, cloves, spices, and toasty oak characters showing through.
The palate is rich and full with layers of dark fruits, licorice and plums and has a fine, velvety tannin structure. The 18 months of French and American oak has further added spice and complexity.

Food Match
Beef Bourguignon, Leigh's BBQ Dr Pepper ribs.

Drink
6 - 8 years

Viticulturist
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Chris Thomas

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