



FAMILY OWNED AND SUSTAINABLY ESTATE GROWN IN VICTORIA'S STRATHBOGIE RANGES

Allira

QUALITY WINES THAT DON'T COST THE EARTH

MADE USING 100%[®] SELF-GENERATED WIND POWER



ALLIRA 2005 SHIRAZ STRATHBOGIE RANGES, VICTORIA

Winemaking Description

This Shiraz is harvested when the grapes taste of dark plums, black cherries and a mixture of sweet spices – clove, cinnamon and nutmeg in particular. At harvest, the grapes are promptly delivered to the Winery where they were de-stemmed, pumped into open fermenters and inoculated with cultured yeast.

Fermentation takes place over 8 – 9 days and extraction is managed by regularly pushing the skins back into the purple and foaming juice. When this is complete, the skins are then dragged out of the vat into our basket press where they are gently pressed to extract the remaining wine.

Careful maturation in French oak over twelve to eighteen months is then required to coax out the sweet fruit and overall vinous character before the wine is blended and prepared for bottling.

Tasting Description

This wine has a crimson and magenta core, fading to crimson and red at the rim. The elegant nose evokes ripe plum, black pepper and vanillin oak. The characteristic Strathbogie Ranges Shiraz selection of spices such as cinnamon, clove, cardamom and nutmeg meld in with the plum and cherry fruit aromas.

On the palate, the wine features classic cool-climate Shiraz elegance – plum, cherry, black pepper, licorice, vanilla and the abovementioned sweet spices are present in varying degrees across the palate, framed with soft and fine tannins and supported by freshening acidity.

Serving and Cellaring Suggestions

The elegant palate structure lends itself to versatility with respect to the food this wine can accompany. However, mildly spicy dishes such as Lamb Kofta, Moroccan Lamb, or simply a roast leg of Lamb smeared in harissa would prove to be excellent matches.

This wine is best enjoyed to be drunk from now to 2012.

Winemakers – Cameron Atkins and Dennis Clarke

ANALYSIS			
Harvest Date	27 April 2005	Yield	4.9 kg/vine
Alc. Vol. (V/V)	14%	pH	3.55
Residual Sugar	1.1 g/L	Total Acidity	6.2 g/L

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