

## 2005 Hard Hill Road Shiraz

### Region

Grampians, Victoria, Australia.

### Viticultural influences

The grapes for this wine were grown along a ridge that overlooks the majestic Grampians ranges. The naturally low-yielding, 30-year-old vines and the cool climate of the region result in richly flavored grapes with a complex acid structure.

### Winemaking philosophy

The grapes were picked at optimum flavor ripeness late in the rapidly cooling month of April. The grapes were harvested in the cool of the day, and the primary fermentation was followed by an extended period of “skin contact” to build the well-defined and richly layered texture. The wine was aged in French oak barrels for 12 months, which provided a long, complex finish with hints of creamy oak.

### Tasting notes

This 2005 Hard Hill Road Shiraz displays a fabulous combination of cassis, black cherry, cedar, and pepper spices, as well as hints of violets and licorice. These rich flavors and the fine, silky tannins make for an elegantly structured wine that epitomizes the Grampians wine region.

### Cellaring potential

Although perfectly approachable now, this wine should cellar for at least 5 to 10 more years.

### Bottle closure

The age of cork is gone! This wine is proudly bottled with a screwcap closure to maximize cellaring potential and to avoid any possibility of cork taint in this special wine.

### Technical data

Alcohol: 13.5%  
pH: 3.33  
Residual Sugar: 1.0 g/L  
Total Acidity: 6.3 g/L

