

# CHOCKSTONE™

## Technical data

Alcohol: 14.1%

pH: 3.5

Total Acidity: 6.75 g/L

SRP: \$24

No. of Cases Produced: 1100

## 2007 Shiraz

### Region

Grampians, Victoria, Australia.

### Viticultural influences

The grapes for this wine were grown in the cool and majestic Grampians wine region. The naturally low yields due to the cool and dry climate result in intense flavors and complex Shiraz wines.

### Winemaking philosophy

The grapes were picked in the rapidly cooling month of April, at the peak of their flavor ripeness. Long, slow fermentation on skins followed by aging in carefully selected French and American oak barrels accentuate the wine's natural dark berry flavors and spiciness.

### Tasting notes

This 2007 Chockstone Shiraz is rich and enticing, loaded with layers of dark cherry, blueberry, blackberry, and chocolate flavors. Black-pepper spice and hints of game sneak up on you, and a touch of subtle oak provides a creamy and mildly toasty finish.

These supple flavors and refined tannin structure result in a wine that epitomizes the exhilarating and majestic Grampians region.

### Cellaring potential

This Chockstone Shiraz is made for great drinking now, but it will age gracefully in bottle for 5 to 7 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.

