



## ***Wignalls Shiraz 2001***

### ***Winemakers Notes***

The 2001 vintage in “Albany” was the driest summer officially in 125 years thus ensuring highly concentrated, fruit characteristics. Perfectly dry conditions guarantees a clean and powerful palate feel with silky fruit tannins following. The nose comprises of a blend of Asian spices with typical “Great Southern” undertones of both white and black peppers derived from two picking dates. The long palate has flavours of blackberry, raspberry, rhubarb and cinnamon with a fruit based sweetness. Barrel management was approximately 80% French oak of varying ages and 20% American oak, these barrels had four different cooperages for added complexity. This medium bodied Shiraz is drinking well on release but will benefit from cellaring until 2007.

### **Wine Specifications**

Variety:	100% Shiraz
Picking Dates:	28/03/01, 11/04/01
Fruit Source:	100% “Albany” fruit
Alcohol:	14.4%
Baume:	13.0
Total Acidity:	6.5
pH:	3.5