

BROWN BROTHERS MILAWA VINEYARD

Tasting Note

2008 Dolcetto & Syrah

Release date - 28 July 2008

The wine

This wine is bright magenta in colour and the nose has fresh, lifted aromas of red jubes, blackcurrant, red berries and hints of spice. The palate has flavours of ripe summer berries and a natural grape sweetness that is balanced by the frizzante mouth feel providing a refreshing, lively finish. This wine is best enjoyed chilled when still young and vibrant.

The grape varieties

Dolcetto is an Italian grape variety that is little known or planted in Australia. The variety hails from the mountainous Piedmont region of north-west Italy. Translated literally, 'Dolcetto' means 'little sweet one', although the Italians generally make dry red wines from the variety. Brown Brothers, attracted by its vibrant red colour and attractive flavours of ripe summer berries, has opted to produce a distinctive fruit driven wine. The other grape variety in this blend is Syrah or Shiraz as it is known in Australia. One of the oldest known grape varieties Shiraz is responsible for many of the Rhone Valley's best known and highly acclaimed red wines. It has also made itself very much at home within the wide range of soils and climates of Australia's diverse viticultural regions.

Technical information

This wine is made from a blend of Dolcetto and Shiraz grapes. The fruit was harvested from early March to early April 2008 at baumé levels ranging from 11.5° to 15.7°. The wine was bottled soon after fermentation, which was stopped to retain a little natural sweetness and carbon dioxide. It has an alcohol of 11.0%, a pH of 3.5 and acid level of 6.5 g/L.

Serving suggestions

Dolcetto and Syrah is a fantastic light red wine that is served slightly chilled and is a good match with a wide range of foods, from spicy Asian to desserts. Peking duck Asian broth with coriander and finely chopped birds eye chilli offers great balance with this fruity red. The Dolcetto and Syrah is also very good with summer berry pudding and strawberry infused double cream.



Nothing but the wine.

