

BROWN BROTHERS MILAWA VINEYARD

Tasting Note

2008 Shiraz

Release date - 1 October 2009

The wine

Showing the vibrant magenta colour of youth, this medium-bodied wine has fantastic lifted aromas of red berry fruits, dried herbs, pepper and an alluring floral note. These aromas follow through to the palate which has generous juicy fruit and a fine tannin structure. This supple medium-bodied Shiraz drinks well now but cellaring for 3 to 5 years from vintage will add complexity.

The grape variety

Shiraz, the Australian name for the Syrah grape, is 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. Although once considered the 'workhorse' of the Australian wine industry, Shiraz is now treasured and revered for the wonderful, generously flavoured wines it produces and its distinctive rich, berry flavours and silky tannins.

Technical information

The grapes for this wine were harvested from mid February to late March at baumé levels ranging from 13.5° to 15.0°. Small portions were barrel fermented in new American oak puncheons and barriques to help integrate the oak flavours. Following malolactic fermentation, the wine spent 18 months in new (13%) to two year old American oak barriques and puncheons as well as 2% French oak. It was bottled with an alcohol of 14.5%, a pH of 3.33 and an acid level of 6.4 g/L.

Serving suggestions

This juicy Shiraz would be perfect with eye fillet of beef and a spicy red wine jus. Also try it with a tuna steak that has been encrusted with cracked black pepper and pan seared rare on a light green salad.



Nothing but the wine.

