

Benwarin



HUNTER VALLEY

2005 Shiraz

Variety: Shiraz

Region: Hunter Valley

The Grapes

Estate grown on the Benwarin vineyard at Mistletoe Lane, Pokolbin. The yield was kept to 2 Tonnes per acre by hand pruning as well as shoot and bunch thinning.

Winemaking

The fruit was crushed, then chilled and cold soaked for 24 hours. It was fermented on the skins in open vat fermenters at 18 – 25C for 7 days with the juice being pumped over the skins every 6 hours. It was matured in a mix of new and used French and American oak barrels for 18 months before blending, fining and bottling.

Closure: Stelvin screw cap.

Alcohol: 14 %

Acidity: 7.6 g/L

Residual Sugar: 0.7 g/L

Tasting Notes

Deep ruby red colour. On the nose there are spicy plum and mulberry flavours with lifted savoury oak. A rich medium bodied fruit driven palate balanced well by fine tannins and subtle oak.

Awards

Bronze Medal – Hunter valley Wine Show 2007

Bronze Medal – NSW Small Winemakers Wine Show 2006

Bronze Medal – NSW Small Winemakers Wine Show 2007

Reviews

Ken Gargett - Don't buy wine without me 2008

These guys were grape growers until a few years ago, then went to their own label. Whether that was brought about by the glut or a cunning long term plan hardly matters- they have shown that you can enter the market successfully with an array of decent wines at excellent prices. This one's the pick, for mine. I have strong suspicions that in time, the '05s from the Hunter, both reds and whites, will be very highly regarded.

Gary Walsh – The Wine Front July 2008

I probably didn't give this wine the amount of time it deserved, but I knew from the first sniff that I liked it. Sometimes you just know.

It smells of plum, blackberry, Hunter earth, a touch of mint and roast beef. On the palate medium bodied with lively refreshing acidity, fine tannins and flavours of blackberry and earth. Good finish. Balanced, charming and lovely to drink - a great wine for the dinner table (and emphasis on this as a statement of approval).

