

COCKATOO RIDGE



Cockatoo Ridge Wines
Why wouldn't you.

2006 Shiraz

COLOUR	Deep brick in colour
BOUQUET	Soft, earthy chocolate nose with a hint of new oak.
PALATE	Long elegant spicy fruit with a hint of liquorice and soft oak flavours. A warm Barossa Shiraz that finishes round and classy.
VARIETY	Shiraz
WINEMAKING	<p>The grapes were harvested from several individual vineyards in the Barossa Valley and Coonawarra.</p> <p>The grapes were crushed and fermented on skins for 14 days before pressing and aged in small oak barrels. After storing in the cellars for 18 months the Shiraz was blended and lightly filtered, prior to bottling.</p>
SERVING SUGGESTIONS	Pan fried lamb loin chops with steamed fresh vegetables.
CELLARING	Will cellar well and mellow over the next five years.
TECHNICAL DETAILS	Alc/Vol: 14.0% TA: 5.8g/L pH: 3.5 Res. Sugar: 0.5g/L
MEDALS/ AWARDS	Bronze—Adelaide Wine Show 2008 Top 40—Winesate Sep/Oct 2008 4 Stars—Shiraz Challenge III—Winesate Sep/Oct 2008 Silver—NZ Liquorland Top 100, 2008 Bronze—Royal National Brisbane Wine Show 2008

