



Harvest Dates	30 th March and 9 th April 2005.
Bottling Date	November 2006
Winemaking Notes	Fermented in open wooden vats, hand-plunged then pressed using a basket press. Malolactic fermentation and maturation in barrel then fined with egg white prior to bottling.
Oak Maturation	18 months in new French oak puncheons.
Tasting Notes	A rich, full bodied, textured wine with spicy, ripe fruit characters and soft but rich tannin finish.
Alcohol By Volume	16.5%
Geographical Area	North East Victoria
Cellaring	Up to 10 years
Production	2,400 Bottles

\$25 per 750ml bottle

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