



## 2005 L.J. SHIRAZ

Our specially selected low yielding old vine Shiraz grapes and traditional methods such as open wooden fermenting vats, hand plunging and fining with egg whites help make this rich, complex and structured wine. The firm tannin finish and big, spicy sweet fruit and oak make this wine ideal for bottle ageing.

Drink now to enjoy this wine's rich fruit or cellar for 4 to 15 years for a more complex wine.

Geographical area: Rutherglen

Preservative 220 added • Product of Australia

Contains approx 8.8 standard drinks • 14.8% Alc/Vol

Winemaker: Mandy Jones

Viticulturalist: Arthur Jones

Jones Road, Rutherglen Ph 02) 60 328 496  
website: [www.joneswinery.com](http://www.joneswinery.com)

<b>Harvest Dates</b>	17 <sup>th</sup> March and 6 <sup>th</sup> April 2005
<b>Bottling Date</b>	April 2007
<b>Winemaking Notes</b>	Hand-picked fruit was destemmed into open wooden fermenting vats, hand-plunged then pressed using a basket press. Malolactic fermentation and maturation in barrel then fined with egg white prior to bottling.
<b>Oak Maturation</b>	20 months in 80% new French and 20% 1 year old French.
<b>Tasting Notes</b>	Spicy and complex fruit berry fruit and oak characters with big rich fruit flavours on the palate. The wine has a rich, firm tannin structure that makes it ideal for cellaring.
<b>Alcohol By Volume</b>	14.8%
<b>Geographical Area</b>	Rutherglen
<b>Cellaring</b>	Up to 15 years
<b>Production</b>	1,100Bottles

**\$45per 750ml bottle**

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