

Pertaringa

McLaren Vale

Over the Top Shiraz 2007

Wine The Over the Top is Pertaringa's very best Shiraz. Acknowledging the very best site, climate, vines and production techniques with our finest red grape, this Pertaringa Shiraz is named Over the Top to proudly declare our aim to make the finest wine we possibly can. The 2007 Over the Top is blended from the absolute best fruit from Pertaringa's vineyard. Our winemaker Ben Riggs has chosen to mature this wine in the very best French oak. The Over the Top proudly displays all the qualities of McLaren Vale Shiraz.

2007 Vintage The very dry season had Pertaringa's water supplies pushed to the very limit and affected yields quite significantly. We ended up with about 45% less than average of our Shiraz. Drought affected vintages tend to produce smaller berries leading to a higher ratio of the colour and flavour-containing skin to juice which often is beneficial when aiming to produce superior quality wines. Naturally if these conditions become too extreme it may affect the quality outcome. As Pertaringa Wines is 'boutique', we are extremely flexible and responsive to such conditions and outstanding wines can be made when in the hands of master viticulturists. Our philosophy is that 70% of the quality factor of a wine is created in the vineyard. In the winemaking process we extended the skin maceration to extract the maximum of the phenolics (tannins, colour, flavour compounds). In addition, emphasis was put on careful aeration during fermentation to soften the tannin structure. Then there is the art of choosing the right barrels - in years like the 07 vintage a lot of accent is put on the fine tannins and spice of the barrels selected to maximise overall structure of the wine. The 2007 Over the Top Shiraz production is therefore very exclusive as quantities are down but looking at the first feedback upon its release - it is another cracker!

Tasting Note Over the Top continues its stylistic approach of being exceptionally concentrated, while still remaining a somewhat elegant style - seemingly especially characteristic of the 2007 vintage. Fragrant black / forest berries with hints of lavender and nutmeg on the nose, followed by layers of fruit including blackberries, plums and dried herbs underscored by savoury notes. The finale continues the harmonious elegance of this style and the pronounced tannin structure will ensure a long life. It's hard to resist drinking it immediately, but if you have the patience it will reward you. We recommend decanting the wine to encourage maximum drinking pleasure. Drink now until 2020.



Contact the Pertaringa team

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