



*Oenologists and Viticulturists*

## 2005 Temple Bruer Shiraz Malbec

### Tasting notes

Deep red in colour this full bodied style was vintaged from Shiraz (68%) and Malbec (32%). The nose shows cherry and blackberry enhanced by well integrated spicy oak. The palate is full with firm fine tannins that linger while finishing with flavours of ripe berries and earthy characters.

### Winemakers notes

The fruit used to make this wine was sourced from the Temple Bruer's Certified Organic vineyard. Harvesting commenced from early to mid March 2005. The wine was pressed almost dry and all the pressings were included with the free-run wine. Malolactic fermentation was encouraged and at its completion the wine was racked into American oak for maturation.

### Technical details

Variety:	Shiraz 68% Malbec 32%
Region:	Langhorne Creek, SA
Production:	2600 cases
Alcoholic strength:	14.0% v/v
TA	7.1g/L
RS	2.3g/L
Free/total SO <sub>2</sub> at bottling:	18/47 mg/L
Produced without using animal products – vegan friendly	