

enoomah bore

BY TEMPLE BRUER

Winemaking notes

This wine was created from certified organic Grenache and Viognier grown in Langhorne Creek and Loxton. Fruit was harvested in two parcels during March and April. The crushed berries underwent a cold soak to extract colour and flavour. The juice was gently drained, not pressed and inoculated with cultured yeast.

Technical details

Alc. 12.5%v/v
pH 3.24
TA 5.9g/L
RS 22.3g/L
SO₂ 37/78mg/L

2009 Rose

Winemaking notes

Chardonnay and Semillon have been united to create this fruit driven wine. Sourced from Loxton the certified organic berries were swiftly crushed, cooled and gently pressed into a fermentation tank. The juice was fermented cool and both American and French oak were incorporated during fermentation to add complexity to the nose and palate.

Technical details

Alc. 12.0%v/v
pH 3.33
TA 5.9g/L
RS 3.07g/L
SO₂ 13/88mg/L

2009 Chard Sem

Winemaking notes

Certified organic Shiraz and Cabernet Sauvignon were picked during February and March. The must underwent fermentation on skins, frequently pumped over to extract flavour, colour and tannin. Malolactic fermentation was encouraged and completed by July.

The wine was then matured in oak for 13 months.

Technical details

Alc. 14.0%v/v
pH 3.36
TA 7.2g/L
RS 2.2g/L
SO₂ 22/88mg/L

2007 Shiraz Cab