



SHIRAZ



The Balnaves Coonawarra Vineyard was established in 1975, and is situated at the southern end of the Coonawarra Terra Rossa strip. The family, which has been associated with the district since 1855, remains fully committed to a high level of 'hands-on' involvement.

Vintage 2009 produced deeply coloured, spicy shiraz with medium body and ripe tannin. This shiraz was co-fermented with a small volume of Viognier to add lift and perfume to the nose and a rounder mouthfeel. Matured for 16 months in new 30%, second fill 45%, and third fill 25% French oak from Dargaud + Jaegle (les Bertranges) and Saury, before egg fining and bottling in December 2010.

Deep red in colour, the nose shows perfumed dark blackberry fruit, interwoven with spice and toasty vanillin notes. The palate is medium bodied with fleshy dark liquorice/berry fruit, pepper notes and a firm chewy tannin finish.

Reviews

Author: James Halliday

Publication: Australian Wine Companion 2012

Rating: 95 points

"Full crimson-purple; co-fermented with small percentage of viognier, and matured in (roughly) one-third each new, 1-year-old and 2-year-old high quality French Oak. It is a style I have always liked, its supple mouthfeel, generous black fruits and soft tannins coming together with the oak in a harmonious finish."

Author: Tyson Stelzer

Publication: WBM Magazine Wine100

Rating: 94/100

"Enchanting restraint, legendary longevity and a palate more chiselled and linear than ever define the finest 2009 Coonawarra Shiraz. This one adds a shard of focused blackberries, plums, nutmeg and pepper."

VINTAGE	2009
HARVESTED	March 2009
ALC/VOL	14.5%
TOTAL ACID	7.03 g/L
pH	3.47
CELLARING	5 years