

# KOONOWLA



## 2008 KOONOWLA CLARE VALLEY SHIRAZ

Reasonable winter rains followed by a very dry and cool summer allowed the vines to achieve full ripeness. The colour is deep red with purple hues. There are hints of spice, tar, rich oak and forest fruit on the nose. This wine has a soft palate and is fruit driven with delicate tannins and a long juicy finish.

The Shiraz used for Koonowla is a selection of the best parcels of fruit from the 1654 clone. Vertical shoot positioning and low crop levels, combined with terra rossa soils on north south rows produce bunches that hang in the sun resulting in fully ripe fruit with woody hardened seeds. The fruit was picked in early March de-stemmed and crushed and then fermented in 2 tonne open fermenters. The fermenting juice was hand plunged twice a day for 2 weeks until sugar dryness to extract maximum colour and flavour. Then the skins were pressed in a tank press before being transferred to barrel. After vintage the wine was racked out of barrel and malolactic fermentation was induced in tank. The wine was then returned to oak for 18 months then minimally filtered at bottling.

<b>Alcohol Content:</b>	14.5%
<b>Yields per acre:</b>	2.5 tonnes
<b>Cases produced:</b>	2000
<b>Appellation:</b>	Clare Valley
<b>Filtration and fining:</b>	Minimal at bottling
<b>Varietal composition:</b>	100% Shiraz
<b>Length of barrel maturation:</b>	18 months