



PRINTHIE

2006 SHIRAZ VIOGNIER

Bronze Medal
Boutique Wine Awards - 2007

2006 Vintage Conditions

The 2006 growing season was one of the driest on record for the Printhie Vineyards. Budburst occurred right on schedule, however as we progressed through the vintage all other dates moved forward and we were picking by the 14 March, 7 to 10 days ahead of previous years. The extreme dry, coupled with hot westerly winds had the effect of concentrating the sugars in the fruit earlier than normal and we were able to pick ripe full flavored bunches.

Winemaking Notes

Co-fermented with 5% Viognier and gently irrigated to avoid over extraction. Aged in older French oak over 9 months. The desired result is a wine that benefits from the added Viognier.

VARIETY	95% Shiraz 5% Viognier
REGION	Orange NSW (Cool Climate)
COLOUR	Red with purple hue
BOUQUET	A mixed bouquet of ripe mixed berry, spice and licorice
PALATE	Medium bodied with fresh mouth filling fruit tapering to an elegant and persistent finish with fine tannins and softly handled French oak
WINEMAKER	Robert Black
ALCOHOL	13.5% Alcohol by Volume
ADDITIVES	Preservative (220) Skim Milk Egg Whites

