

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST



2007 Brokenwood Graveyard Vineyard Shiraz

Variety: Shiraz
Region: Hunter Valley - NSW
Vine Age: 39 Years

Winemakers Comments:

The rainfall record for the Lower Hunter Valley shows an average rainfall of 800mm calculated between 1919 and 2006. However since 1992 there has not been one year at that average – 14 years all up. A similar period occurred between 1932 and 1948. The year 2006 was one of the driest on record with a miserly 416mm. A dry 2006 vintage continued until rain (133mm) in September. Brokenwood as usual commenced irrigation well before budburst. A further 30mm in early November kept the vines going as water restrictions became a reality.

Cooler weather over Christmas gave short-lived respite. High temperatures and low ground water meant an early start to picking with Brokenwood kicking off on the 17th of January, a week later than others in the Valley.

The harvest was one of our shortest with the first reds in on the 8th February. The first of the old vines was a week later and the vintage all wrapped up by the 18th. The low yields made it all very quick.

Vinification:

Four-day cold soak, five-day ferment with hand plunging two times per day in small two-tonne fermenters, then run off to oak. The wine underwent malolactic fermentation in barrels – 80% French and 20% American, with about 80% new.

Tasting Notes:

The last year of three dry vintages and very similar to the 1998. Medium density colour with purple tints.

Excellent deep colour and youthful tints. Drought years often bring a different set of challenges especially in maintaining finesse. No drama with this wine as there is no sign of over ripeness at all. Strong lifted aromas of sweet earth and dark cherry. The oak (nearly all French) is obvious in this as a young wine but will soften and integrate. Initial flavours of dark chocolate and ripe plums. These are supported by beautifully ripe tannins giving a slight cedar edge. There is mocha/vanillin from the oak but this is in balance with the fruit characters. Perhaps a 'solid' Graveyard Shiraz as opposed to a 'big' wine but a skilfully made Hunter from a hot, dry year.

Food:

Osso bucco & oven roasted goat.

Technical Data:

Alcohol	13.5%
pH	3.38
Acidity	6.20g/L
Residual Sugar	nil
Availability:	750ml
RRP:	AS\$140.00

Our wines are now sealed with screw cap to guarantee quality and consistency.

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