

## McLaren Vale Fortified Shiraz Vintage 2005

This Fortified Shiraz has been made from organically grown grapes vinified in the traditional Duoro style. Flavour, tannin and sugar ripe grapes were picked at 14.8 Baume to retain a vibrant balance of flavours lacking in fortified wines made from over-ripe fruit. A four-hour 'Corte' of foot treading was performed to extract colour, flavour and soft tannins. Natural yeast fermentation was allowed to progress before pressing and fortification with a blend of Brandy spirit selected by Duane to add character and compliment, not dominate, the base wine. Maturation was under cool, protective conditions for 20 months in old oak with a single racking and regular topping. The traditional, minimalist approach used to make the Fortified McLaren Vale Shiraz Vintage 2005 precludes the use of the additive and fining agents such as tannins, enzymes, egg, fish or milk products. Bottled unfiltered and unfiltered.

Released January 2007, 350 six packs produced.

### **Tasting Notes**

Deep crimson red in colour. An aroma of opulent black fruits in the company of anise and dark earth.

Richly textured on the palate with dense blackberry and plum flavours giving way to complex brandy spirit notes balanced by an alluring sweetness and masses of silky tannins. The hedonistic will drink now, the patient may wait for 10-30 years.

Coates Wines