

# MILTON PARK

## MILTON PARK SHIRAZ



<b>VINTAGE</b>	2009	<b>REGION</b>	South Australia
<b>HARVESTED</b>	April 2009	<b>BOTTLED</b>	February 2010
<b>ALCOHOL</b>	13.5%		

### WINEMAKERS NOTE

Deep red colour. The nose is quite elegant showing cool climate like characters and plenty of Shiraz spiciness. The palate is medium weighted with rich confection like jubey fruit. The palate is sweet and lush with velvety tannins. It finishes with good length of sweet fruit and a hint of oak.

### VINTAGE

The 2009 vintage started a little earlier than usual due to a week of hot weather. Following this, the weather settled down to an extended spell of warm, dry days and cool nights. Some light rain in March provided much needed relief for thirsty vines, and resulted in the vintage finishing well – producing wines with excellent colour and flavour.

### WINEMAKING

The grapes are crushed and de-stemmed into fermenters. Yeast is added immediately once in fermenter, and the ferments are pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25 degrees Celsius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing. A small amount of American oak is used to increase complexity. The wine is bottled young to retain the intense upfront fruit characters.

