

STEFANI ESTATE



2006 HEATHCOTE SHIRAZ

Tasting Notes

Our Shiraz fruit is grown in the cool climate Heathcote region.
The hand harvested fruit is spared no expense to give
the best care in our winery and matured in
French oak barriques for 18 months.

This deeply coloured Heathcote Shiraz has plum and blackberry fruit
with a hint of spice.
The intense fruit characters develop on the palate with fine grained
tannins and a slight bitter chocolate finish.
Enjoy this wine for up to ten years with good cellaring.

Winemaking Notes

Similar to previous vintages
the vinification was conducted in open top fermenters.
Each ferment was hand-plunged and macerated for 6 weeks to achieve
a gentle tannin extraction before pressing into barrels.
The wine was matured for 18 months in French oak barriques.
Only 25% new wood was used to allow the expression of the concentrated
fruit characters.

805 Cases produced Bottled December 2007

Dense crimson; an archetypal Heathcote shiraz, with layers of black fruits, licorice and a touch of pepper
on the bouquet and palate alike; full-bodied, the black fruits having a juicy element balanced by the tannins.
Diam.14.5% alc. **Rating 94 Drink 2026 \$50 Date Tasted Feb 09**

JAMES HALLIDAY 2010 Australian Wine Companion