

RED NECTAR VINEYARDS & WINES

Shiraz 2005

I became a 6th generation vigneron at age 19, when I followed my dream and the footsteps of my forbears to establish my vineyard, *Red Nectar Estate*. This limited release Barossa Shiraz has been crafted from fruit grown solely on my vineyard at *Stonewell* in the Barossa Valley. Situated on the western side of the valley, boasting rich red clay subsoil, my vines produce Shiraz of intensity.

Good wine encapsulates the integrity, skill and passion of both the winegrower and wine maker. At Red Nectar's inception, I enlisted the talents of friend, cousin and winemaker, Troy Kalleske. Red Nectar exists as an integration of our friendship, family viticultural tradition and passion for wine.

Produced from small, flavour-rich berries, this classic Barossa Shiraz was fermented warm, in a small open top fermenter. After gentle basket pressing, fermentation was completed in barrel. A year's maturation in American oak hogsheads has resulted in a harmonious balance of fruit and oak. With careful cellaring, this complex, full-bodied Shiraz will age gracefully.

Tammy Schutz: Vigneron/Proprietor

Tasting Notes

The wine is red in colour with a purple tinge. On the nose there are aromas of cherry liqueur, chocolate, briar, nutmeg and roasted almonds. The palate is mouthfilling, medium to full bodied in weight and exhibits plenty of ripe black cherry fruit. Subtle barrel ferment characters of chocolate, nuts and spice add complexity. It is a well structured wine with rich integrated tannins and it finishes with lingering fruit.

Wine Information

Vintage	2005
Region	Barossa Valley, Australia
Vigneron	Tammy Schutz (nee Pfeiffer)
Winemaker	Troy Kalleske
Oak Treatment	12 months in hogsheads, 20% new American, 80% old American
Alc/Vol	14.5%
Soil Type	Red brown earth over red clay with a porous limestone layer, covering shaly base rock.

Vintage Comments

The 2005 growing season started with a wet Winter and Spring, providing excellent moisture for the vines. A cooler than average Summer resulted in gradual ripening and retained natural acidity in the grapes. A dry, mild to warm Autumn with sunny days provided ideal ripening conditions to finish the grapes to maturity.

The grapes were harvested in four batches over a period of fifteen days from 16th March to 30th March. The grapes were fermented warm in open-top fermenters, allowing optimal extraction of flavour and colour. Each batch was fermented on skins for a period of up to nine days and then gently basket pressed. The wine was pressed while still fermenting and then immediately filled to barrel where it completed fermentation and gained complex barrel ferment characters.

Red Nectar Wines: PO Box 367, Tanunda SA 5352 Ph: 0409 547 478 Fax: (08) 8563 3624
Email: wine@rednectar.com.au Web: www.rednectar.com.au

