



Bleasdale Vineyards Bremerview Shiraz 2005

Suggested Retail: \$16.99

Wine Maker: Michael Potts
Appellation: Langhorne Creek
Varietal: Shiraz
Yields Per Acre: 4.0 tonnes
Cases Produced: 10,000
Filtration and fining: Light egg white fining pre-bottling, polishing grade filtering into bottle.
Wood treatment: New-3 year old American oak 300L hogsheads
Length of barrel maturation: 12 Months

Alcohol %: 14.0
Total Acid: 7.5
Free/Total Sulfur: 37/77
pH: 3.37
Residual Sugar: 1.8



UPC#: 752183282128

Viticultural Practices: Machine picked fruit, 6 day ferment on skins, pumped over twice daily for 30 minutes. Malolactic fermentation undertaken. Blended and oak matured for 12 months.

Wine Makers Notes: Youthful, lively Shiraz wine with lots of blackberries and spices along with a smooth palate of soft tannins.

Scores: 89 pts **Stephen Tanzer's 2007 International Wine Cellar** - Deep ruby. Vibrant red berry-scented bouquet offers suave floral and spice qualities. Silky and sweet, with straightforward red and dark berry preserve flavors, soft tannins and plenty of finishing strength. Some may quibble about the lack of complexity but this is simply delicious.
