

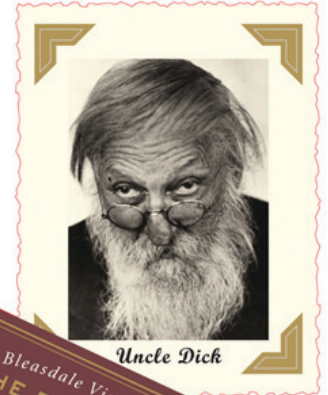


Bleasdale Vineyards

The Red Brute Sparkling Shiraz



Wine Maker: Michael Potts
Appellation: Langhorne Creek
Varietal: Shiraz
Yields per Acre: 4 T/Acre
Cases Produced: 3,000
Filtration and fining: Bentonite fined for protein stabilisation.
Polishing grape filtration at bottling.
Wood treatment: American Oak Hogsheads, mixture of new to 4 year old.
Length of barrel maturation: 6 months



Uncle Dick



Alcohol %: 13.5%
Total Acid: 6.8gl
Free/Total Sulfur: 25/70 mg/l total
pH: 3.45
Residual Sugar: 30gl

UPC#: 752183881104

Viticultural Practices: Base table wines blended after oak maturation, given brief tank fermentation (3 or 4 days), liqueured with Shiraz grape concentrate, carbonated to full pressure on bottling line.

Wine Makers Notes: Premium Langhorne Creek Shiraz grapes were selected and blended to produce this richly flavoured Sparkling Shiraz. Sweet berry fruit flavors and liquoring have combined to produce a great colour and depth of flavor. To be enjoyed with Christmas Pudding, duck dishes, roast meats, or simply by itself. Other viticultural notes: Our Shiraz vines are a combination of 1127 and 1654 clones, planted predominately on sandy loam over limestone soils, with sections of sandy loam over ironstone. The vines are hand spur-pruned and the fruit hand picked when ripe. Served while chilled.

Food Accompaniments: Christmas Pudding, Canapes, Duck Dishes, Roast Meats.

Review(s): 90 pts Stephen Tanzer's International Wine Cellar Sept. 2011 - Vivid ruby. Fresh raspberry and cherry aromas are complemented by spices and flowers, picking up a peppery quality with air. Nervy, focused and spicy, offering bright red berry and cherry skin flavors and a touch of candied rose. The finish is nicely brisk and focused, with a peppery note adding cut to the sweet red fruit. I'd serve this at the end of a meal, with cheeses.
