

<b>Country Of Origin &amp; Region</b>	<b>Winery</b>
<b>Australia, McLaren Vale</b>	<b>Longwood</b>
<b>Longwood The Shearer Shiraz 2005</b>	



### Tasting Notes

**91 pts Wine Advocate Oct 2006 Issue #167:** A terrific bargain, the 2005 Shiraz The Shearer's deep ruby/purple color is followed by peppery, blueberry, blackberry, licorice, and dried herb aromas. Dense, rich, layered, thick, and juicy, it is no shy wine at 15.2% alcohol, but it is very well balanced. It will drink well for 4-5 years.

**90 pts Stephn Tanzers Wine Cellar July/Aug 2006 -** Dense purple. Expressive aromas of boysenberry, blueberry and dark cherry, with a brightening note of espresso. Lush and open on the palate, with sweet berry flavors and fresh acidity providing lift and focus through the finish. This is delicious, supple and smooth, with no edges or earthy qualities.

### Food Accompaniments

Cheese platter (aged Cheddar and Blue) Any Beef dish

### Winemaker Notes

The Longwood philosophy of winemaking has always been based around creating wines that are fruit dominant. That is to say the structural quality of the wines E.G. tannin and acid are as natural as possible (no added tannin) and are complimentary to the generous fruit weight in the glass. The Shearer is no exception to the rule. The color is rich magenta to Spartan red. The nose is of raspberries and boysenberries. There are underlying notes of licorice, which become more pronounced the longer the wine is open. Fruit dominates the front of the palate. There's a great relationship between aromatics and flavours that are experienced on the palate. The flavours are a mix of ripe boysenberry, fresh raspberry/strawberry and red fruits. It has typical McLaren Vale mid palate fullness. The flavors are nicely conveyed across the palate from front to back by fine silky tannins. Acidity keeps brightness and freshness through the palate and gives definition of flavor. In our experience this wine will benefit, as well as it's consumer from decanting prior to serving. Once opened the wine will evolve over a 2-3 day period in the bottle or decanter. It will cellar comfortably for 5 years.

8/11/06

This has become one of our favorite go to wines made by one of South Australia's rising stars. It's got an inordinate amount of delicious fruit without being over the top or out of balance. Phil Christiansen is a pretty laid back guy with a keen attention to detail and it shows in his wines. All are impeccably made with the supporting structure needed to tighten up the generous, expansive dark fruits that are a signature of Phil's wines. There is a round, smoothness to their textures that allows them to glide effortlessly through the palate yet enough tannin grip on the back end to keep them focused. This has to be one of the better deals we have tried out of the McLaren Vale region in quite some time. It's layered and lingering offering exceptional, depth to the fruit with noted persistence to the finish.

UPC Code	Chemical Analysis	Varietal
752183280327	<b>Alcohol:</b> 15.2% <b>pH:</b> 3.58 <b>Total Acid:</b> 6.3g/l <b>Residual Sugar:</b> 0.6 g/l <b>Free/Total Sulfur:</b> 26/58mg/l	Shiraz