

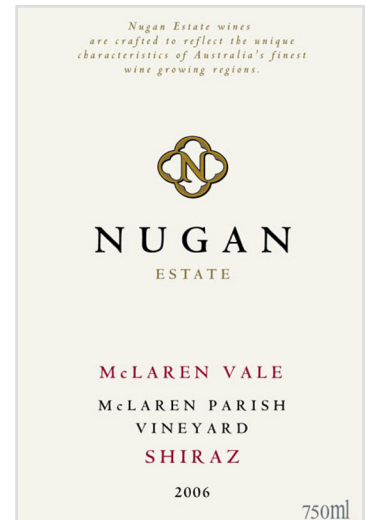


Nugan Estate McLaren Parish Shiraz 2006

Suggested Retail: \$22.99

Wine Maker: Darren Owers
Appellation: McLaren Vale
Varietal: Shiraz
Yields per acre: 3 t/Acre
Cases Produced: 2,000
Filtration and fining: Courses earth filtered
Wood treatment: Fermented and matured in 75% new and 25% 1 year
Length of barrel maturation: 12 months

Alcohol %: 15%
Total Acid: 6.96
Free/Total Sulfur: 32/65
pH: 3.59
Residual Sugar: 0.25



UPC#:83188100342

Viticultural Practices: This Shiraz was sourced from the McLaren Vale region in South Australia. The wine was crushed, destemmed, inoculated with yeast then underwent primary ferment in vinimatics and static fermenters with manual pump over every 6 hours. Upon completion of primary ferment, the wine was then pressed and racked to new and 1 year old French and American oak for 12 months for MLF fermentation and maturation.

Wine Makers Notes: Dense crimson with youthful purple hues. Lifted aromas of sweet cherry and plum entwined with dark chocolate, earth and allspice. On the palate, rich and full flavoured with juicy dark plum, chocolate, earth and black pepper with silky tannins and good length. Best enjoyed with Beef burgundy or Osso Buco.

Scores: 91 pts Robert Parker, Jr. #173 - Purple-colored, the wine delivers an expressive nose of pain grille, pepper, spice box, mocha, blueberry, and blackberry. Velvety-textured, layered, and sweet on the palate, it has excellent concentration, structure, and balance.

90 pts Stephen Tanzer 2007 - Inky violet. Smoky blackberry and cherry preserve aromas are brightened by cracked pepper and dried violet. Round and sweet, offering deep but precise dark fruit compote flavors, supple tannins and a late-arriving floral pastille quality. No excess weight here. Finishes firm, with excellent focus and cling.
