



Oliverhill

'Jimmy Section' Shiraz 2006

Suggested Retail: \$34.99

Wine Maker: Stuart Miller
Appellation: McLaren Vale
Varietal: Shiraz
Yields per Acre: 3-4 t/acre
Cases Produced: 2,900
Filtration and fining: Course Filtered
Wood treatment: French oak 20% new 40% one yr 40% two yr.
Length of barrel maturation: 17 months



Alcohol %: 15.5
Total Acid: 6.6
Free/Total Sulfur: 45/130
pH: 3.54
Residual Sugar: 2.2

UPC#:752183001151

Viticultural Practices: the fruit is hand picked determined by flavour. The fruit is destemmed then crushed into 3 tonne open fermenters. The Shiraz is inoculated with Lalvin Syrah or D245 yeast. Hand plunging takes place four times a day or more. The wine is fermented to dryness on skins, average 12-14 days. It is then basket pressed, into tank and left overnight to settle, then into barrels, Barrels are a combination of Sirugue, Vicard and A.P. John. Malolactic fermentation takes place in barrel; the wine then racked three times over 12-18 months. The wine is then coarse filtered, sulphured and bottled. All processes take place on premise.

Wine Makers Notes: A dry winter, followed by heavy rains in spring resulted in healthy vine canopies across all varieties. Mild early summer lead to a warmer period during veraison resulting in less vegetative growth and then some vine stress in late summer. There was low disease incidence with all varieties ripening at once, resulting in a quick vintage. The 2006 wines show rich fruit characters with fine mouth filling tannins. The use of French oak has added structure and balance giving us a wine with a full mid palate and extremely good length. 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.

Scores: 93 pts Robert Parker, Jr. #173 - The 2006 Shiraz "Jimmy Section" is slightly muted aromatically but with coaxing aromas of pain grille, tar, blueberry, and blackberry emerge. This leads to a full-bodied wine with gobs of spicy black fruits, ripe flavors, and for a wine of this size, surprising elegance.

92 pts Stephen Tanzer 2007 - Inky ruby. Strikingly aromatic nose displays alluring ripe dark berry and spice elements, along with fresh flowers and minerals. Lush, deeply concentrated blackberry and mulberry flavors offer compelling sweetness and a suave, velvety texture. Where are the tannins? Finishes with very impressive palate-staining persistence.
