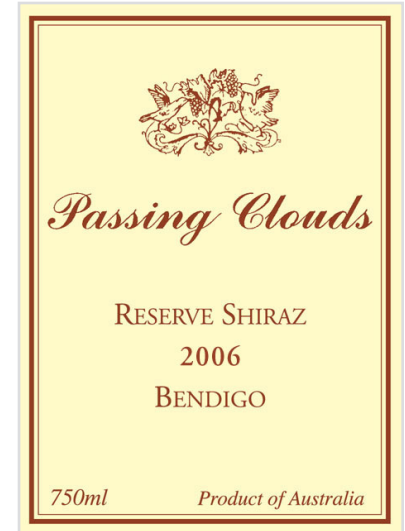




Passing Clouds Reserve Shiraz 2006

Wine Maker: Graeme Leith
Appellation: Bendigo
Varietal: Shiraz
Yields per Acre: 1 t/acre
Cases Produced: 500
Filtration and fining: Egg whites, coarse (500) filter
Wood treatment: Fine grained, water bent American hogs heads
Length of barrel maturation: 20 Months

Alcohol %: 14.9%
Total Acid: n/a
Free/Total Sulfur: 25ppm
pH: 3.64
Residual Sugar: n/a



UPC#:752183282109

Viticultural Practices: The grapes are de-stemmed and crushed separately, separately fermented typically in 1-3 tonne open fermenters where they are plunged twice a day to submerge the cap and thoroughly mix the wine and skins. Cooling is applied as appropriate to keep the ferment temperature at about 25 degrees.

Wine Makers Notes: Full bodied, great balance, plums blackberry flavours chocolaty vanilla oak. Best enjoyed with big rich meat dishes or simple cheeses.

Food Accompaniments: Porterhouse steak, drunken pork, steak and kidney pudding.

Scores: 91 pts Stephen Tanzer's International Wine Cellar (JR) - Bright red. Seductively perfumed nose displays raspberry, strawberry preserves and flowers, plus hints of smoky minerals and Asian spices. Silky in texture, with sweet, pure red berry flavors and fully absorbed tannins. Becomes more tangy on the focused, long finish.

Stephen Tanzer's
INTERNATIONAL WINE CELLAR