



WINTER CREEK

Wines of Elegance and Finesse from the Barossa Valley and the Adelaide Hills

2006 Barossa Valley Shiraz

The Barossa Valley is world renowned for the quality of its Shiraz. Our vineyard at Williamstown is in the cooler Barossa foothills and gives a wine of great structure, palate length and style. Our grapes are trellised utilising the Smart Dyson system which results in a lifted and divided canopy maximising exposure of leaves and fruit to the sun.

The 2006 Winter Creek Shiraz has aromas of dark berries and spice, dark cherries and chocolate. These aromas follow onto a palate which is mouth filling with the spices and cherries evident and a structure that has crisp acid and firm tannins.

Winemaking

Crushed and destemmed, then inoculated with a specially selected yeast and fermented for 7 day at 23°C to 25°C in open fermenters. The wine was then pressed and allowed to settle prior to being transferred to 15% new French oak hogsheads with the remainder in pre-used French oak. Aged for 18 months in barrel prior to bottling, the wine has not been filtered or fined.



Vintage

2006 was an ideal vintage in the Barossa Valley. After a dry autumn, cool conditions continued through to January when there was some hot weather. Cool temperatures at night ensured great flavour development.

Awards

1 Silver medal
2 Bronze medals
94 Points James Halliday

Technical Data

Region	Barossa Valley	Harvest Date	March 2006
Locality	Williamstown	Alcohol	14%
Elevation	300 metres	pH	3.35
Vine Age	17 years	Bottled	Sept 2007
Grape Varieties	Shiraz	Production	670 dozen
Training Method	Smart Dyson	TA	7.1gm/ltr

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