

2006 LANDHAUS SHIRAZ CABERNET

PHILOSOPHY

The Landhaus winemaking philosophy is to deliver wines that express purity of flavour, show balance and structure whilst being rich, powerful and complex. From fastidious vineyard work to high quality winemaking techniques, the wines are handcrafted to ensure the individual nuances of the vineyard and variety is maintained.

VINEYARD

The Shiraz (60%) Cabernet Sauvignon (50%) is sourced from old low yielding vineyards in Greenock and Light Pass. The vineyards range from 60-80 years of age. The Yield for 2006 was between 1 to 1.5 tonnes to the acre.

VINTAGE – 2006

The lead-up to the 2006 Growing season included one of the driest Autumns on record. Late season opening rains were experienced in October and November with the cool, mild conditions extending until January. A series of heat waves were experienced in late January and early February which meant slow ripening and vegetative growth. Despite the daytime heat, evening temperatures were mild to cool and rainfall was average. Mild climatic conditions continued through February and March and the slightly above average rainfall kept the vines fresh and the fruit ripened slowly and evenly.

WINEMAKING

Fermented in 1 and 2 tonne open fermenters, the Shiraz and Cabernet Sauvignon are fermented on skins for 14 days at a cool temperature to enhance the pure berry fruit and is hand plunged 3 times daily. It completed primary and MLF in oak and then matured for 16 months in oak, matured on lees to maintain fruit profile and animation, minimal SO₂. Topped up every 3 weeks.

OAK TREATMENT

The 2006 Shiraz Cabernet spent 16 months in:
50% New French Oak
50% 2-4 Yr Old French Oak

TASTING NOTE

This blend has an alluring nose of chocolate, blackberries, cedar and crushed herbs that lead into an intense mid-palate with fine-grained tannin and incredible density. The finish is fresh and lively with flavours that linger on and on. Will age reliably under stelvin for 8-15 years.

