

# PAUL CONTI

## Mariginiup Shiraz 2008



- VINEYARD:** For over 50 years, Shiraz has been sourced from our *Mariginiup* vineyard. Located on the unique Tuart soils over limestone with its close proximity to the Indian Ocean, this old established vineyard produces consistent high quality, low yielding grapes and enjoys a pristine, maritime climate.
- HARVEST:** For the second year in a row, warm January weather brought the harvest date forward to mid-February. Flavour and tannin balance was reached between 14 and 14.5 Baumé. This resulted in full flavours and soft tannins.
- WINEMAKING:** Following de-stemming and crushing, fermentation took place in both seven tonne static fermenters and 3 tonne open-top tanks. Fermentation temperatures were maintained between 25 degrees Celsius to 28 degrees Celsius with regular pump-overs and plunging three to four times a day. Maximum colour and flavour extraction was achieved over seven days, following pressing a small portion finishing fermentation in new American oak. The remainder completed malolactic fermentation in tank then matured in new and seasoned American and French oak for 18 months. The aim for the 2008 shiraz was to produce a bigger “old-school” style.
- NOSE:** The bouquet exhibits ripe red berry aromas with hints of plum, aniseed, dark chocolate and sweet oak.
- PALATE:** A uniquely soft but full, bold and complex palate is balanced by silky smooth tannins, subtle integrated oak and a grippy finish.
- FOOD:** Enjoy with lean grilled and roasted red meats or robust provincial Mediterranean dishes.
- CELLARING:** Drink now or cellar with confidence for up to 15 years.

### Technical Notes:

|                      |  |                       |  |
|----------------------|--|-----------------------|--|
| <b>Variety:</b>      | 100% Shiraz                            | <b>Region:</b>        | Swan Coastal                                     |
| <b>Vineyard:</b>     | Mariginiup Vineyard, Western Australia | <b>Bottled:</b>       | November 2009                                    |
| <b>Harvest:</b>      | February 2008                          | <b>Alcohol:</b>       | 14.5%  |
| <b>Optimum Year:</b> | 2012                                   | <b>T/A:</b>           | 6.4 g/L  |
| <b>pH:</b>           | 3.51                                   | <b>Oak Treatment:</b> | 25% new American oak and 75% seasoned French oak |