

PAUL CONTI

Roccella Grenache Shiraz 2007



Three generations ago the Conti family immigrated from the small Sicilian village of Roccella to start a new life in Australia and so continued their enduring relationship between the land and wine...

VINEYARD: Fruit for this wine was entirely hand harvested from old, low yielding grenache planted on our *Mariginiup Vineyard* in 1948. The soils are light sandy top soils over fragmented limestone which results in reduced vigour and better fruit intensity.

HARVEST: Fruit was harvested in late March 2007. The harvest date is determined by tasting fruit in the field. We are looking for grenache with fruit sweetness and shiraz with good colour and body.

WINEMAKING: Following de-stemming and crushing, the grenache was fermented in traditional open fermenters for 4 days before pressing. The 40% shiraz component is blended back before bottling after 12 months in seasoned American and French oak.

NOSE: Slightly raisin fragrance of fresh red cherries, berries and plums with undertones of cloves and nutmeg.

PALATE: A grenache driven, rich, earthy palate with the shiraz providing some spice and juicy fruit softness.

FOOD: Enjoy now with Romano, Pecorino or your favourite savoury hard cheeses, full flavoursome meats such as veal shanks or provincial Italian pasta dishes and wood fired pizza.

CELLARING: For further complexity, cellar for 2 to 5 years.

Technical Notes

Variety: 60% Grenache, 40% Shiraz

Vineyard: Mariginiup Vineyard [Est. 1948]

Bottled: June 2008

Alcohol: 14.5%

T/A: 5.6 g/L

Region: Swan Coastal

Harvest: March 2007

Optimum Year: 2010

pH: 3.34

Oak Treatment: Grenache: unwooded
Shiraz: 12 months in 2 & 3 year old French and American oak