



Mitchelton lies in the heart of Central Victoria, sourcing from the sub-regions of Heathcote, Goulburn Valley and The Strathbogie Ranges. Mitchelton wines deliver balance, texture & complexity with consistent flavours that define the distinctive regional characteristics of Central Victoria.

## Mitchelton Parish 2006

### Variety

These two varieties originated in the Rhône Valley, France. In Australia Shiraz has become the most planted red grape variety renowned for its rich spicy flavours. They are purposely blended to give the Shiraz lifted aromatics, greater complexity and a softer finish.

### Wine Attributes

An intense and highly aromatic wine showcasing all the characteristics of a classic Shiraz Viognier. Hints of sweet vanilla, heady musk, intense apricot balanced with mossy undertones give this wine a personality of its own. The palate is reminiscent of rich black forest cake - creamy, delectable and full of succulent cherry and spice. The tannins envelope the palate, providing a sensual silkiness to the wine's texture and great length.

### Vineyard Information

Shiraz was sourced from the heritage "1969 Block". The vines are located adjacent to a long reach on the Goulburn River on deep ochre-red alluvial soils. These gnarly looking vines are non-irrigated and produce a mere one tonne per acre of intensely concentrated berries. The Viognier is sourced from "A Block", which is situated on a hungry rise in the heart of the Mitchelton estate. Scanty yields ensured full flavour was achieved to add vibrancy and aromatics to the co-fermented blend.

### Vintage

Steady late winter and spring rains in 2005 ensured that soil moisture levels were maintained through the early stages of the growing season. Record temperatures during January resulted in minor crop loss due to sunburn. Ripening conditions during the autumn months were dry and warm, facilitating rapid ripening and flavour accumulation.

### Winemaking Techniques

All of the grapes are crushed simultaneously and co-fermented in static fermenters. The ferment is allowed to reach 28 degrees Celcius before cooling to 20 degrees Celcius for completion, taking approximately 10 days. Post press, the wine is settled for 24 hours before being transferred to barrel for Malolactic fermentation. The winemaking team employs 30% New French oak for the maturation period of 16-18 months. Barrel selection follows and there is minimal filtration prior to bottling.



### Technical Details

Alcohol: 13.7%  
Residual Sugar: 4.50 gm/L  
pH: 3.07

Acidity: 6.9 gm/L  
Cepage: 90% Shiraz, 10% Viognier  
Standard: Drinks 8.6