



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.

Print Shiraz 2003

Variety

This well respected noble red variety originated in the Rhône Valley of France where it is known as Syrah. In Australia, Shiraz has become the most planted red grape, renowned for its rich, spicy, mulberry-like flavours. The vine is strong growing with a tendency to spread. Grape bunches tend to be long; producing small to medium sized oval berries. A renowned Mitchelton Specialty.



Wine Attributes

Deep brooding garnet colour, an aroma that continually shifts in and out of red currant/mulberry reduction sauce, Christmas pudding, kirsch, mocha and cocoa. Rich, opulent fruit marries with cinnamon/nutmeg/aniseed spice; all framed by a structure of chocolatey textured tannins that partner the persistent flavours perfectly.

Vineyard Information

The Print Shiraz was sourced predominantly from the 'old faithful' Crescent and D Blocks on the Mitchelton Estate. The Crescent Block was formed when an old prior stream or ancestral course of the Goulburn River was an active and fast flowing juvenile river in a wetter climatic phase. The Crescent Block is uniquely located on the inside of a vast sweeping river meander giving the block its shape and hence its name. The river has long since changed courses but has left the remnants of a stranded sandbar consisting of fine to coarse washed river sands that extend to great depths. D Block, is located on a higher plateau comprising of the oldest soils on the estate formed 100 thousand years ago through the deposition of sand, silt and clay from high impact flooding events. Natural wetting and drying cycles have 'rusted' or oxidised the iron in the soil to form a distinct ochre red colour in the subsoil. The old shiraz vines from each of these blocks receive little supplementary water so they drive their gnarled roots deep down through the sandy soil layers in search of moisture.

Vintage

Early Spring rains at budburst provided some hope for drought relief, but follow-up rains did not eventuate. Dry conditions commenced in late Spring and continued to mid Autumn resulting in reduced crops but exceptionally high quality fruit.

Winemaking Techniques

Temperature controlled submerged cap fermentation in potters and small open fermenters. Shiraz batches spend a total of 14-20 days on skins depending on tannin development. Immediately following pressing the wines are pumped to barrel to complete malolactic fermentation and mature for 18 months in a selection of 40% new french predominately from three different cooperages. The wines stay on lees for the entire duration and are not racked to preserve freshness in the wines. All parcels are then individually barrel selected in blind tasting, blended and filtered on the way to bottling.

Technical Details

Alcohol: 14.61%
Residual Sugar: 0.19 gm/L
pH: 3.4

Acidity: 6.68 gm/L
Cepage: 100% Shiraz
Standard: Drinks 8.6