



Balgownie Estate



## 2006 BALGOWNIE ESTATE SHIRAZ

**WINEMAKER:** Tobias Ansted  
**REGION:** Bendigo, Victoria, Australia  
**VARIETALS:** 98% Shiraz, 2% Viognier  
**MATURATION:** 16 months in new and older French oak  
**ALCOHOL:** 14.5% alc/vol

### WINEMAKING:

2006 vintage was a warm season blessed with good rainfall on the Estate. This resulted in an above average harvest and fruit of excellent quality, with the Shiraz fruit displaying excellent colours and concentration. The fruit for this wine was hand-plunged in a combination of traditional open fermenters and stainless steel tank fermenters.

### TASTING NOTES:

This glass-staining red delivers a complex nose of ripe, dark fruits and savoury, meaty aromas alongside deep, minty notes. The palate offers layers of blackberry, cassis and dark plum. Mineral notes weave through fine-grained chocolatey oak on the palate and are supported by drying, powdery tannins. The finish is long and stylish, with bright fruit alongside lingering savoury dried herb notes.

### CRITICAL ACCLAIM:

2005 vintage - 94 pts James Halliday, 91 pts Stephen Tanzer's International Wine Cellar  
2006 vintage - 92 pts Stephen Tanzer's International Wine Cellar, 91 pts Robert Parker's The Wine Advocate, 89 pts Wine Spectator.

### ABOUT BALGOWNIE ESTATE:

Balgownie Estate is one of Australia's greatest small vineyard estates. Located near the historic gold mining town of Bendigo in central Victoria, the estate was established in 1968 on a superb site of alluvial soil. From the first vintage in 1972, Balgownie Estate's wines drew critical acclaim, setting the pace for the many who followed by planting vines in the area. Now the most respected name in the region, the wines stand as benchmarks of a central Victorian style reliant on well-ripened fruit, distinctive local terroir and sympathetic use of oak.



## THE FACE OF AUSTRALIAN WINE

### EXCLUSIVE US IMPORTER

703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 or (800) 622 2234 • Fax (707) 258 9577 • www.oldbridgecellars.com • info@oldbridgecellars.com