









## 2009 BALGOWNIE ESTATE SHIRAZ

WINEMAKER: Mark Lane

REGION: Bendigo, Victoria, Australia

100% Shiraz VARIETALS:

MATURATION: 18 months in 100% French oak (40% new) ANALYSIS: 14.5% alc/vol | TA: 5.7 g/L | pH: 3.68

#### WINEMAKING:

Harvest began in mid-February approximately 2-3 weeks earlier than average due to continuing dry conditions. Pre harvest rains enabled the vines to produce vibrant, well ripened fruit with great concentration. Fermentation took place in a combination of open and static tanks. Post ferment maceration was carried out on a portion of the blend. The wine was barrel aged in French oak barriques prior to blending and bottling.

### TASTING NOTES:

The 2009 Balgownie Shiraz shows vibrant berry fruit aromas and a subtle use of oak. The palate exhibits rich blackberry, licorice and splashes of red fruit enlivened with hints of spice, fine tannins and a long finish. The wine is medium-bodied, concentrated, yet elegant with a velvety texture and fine lingering tannins. While approachable in its youth, it can be cellared over the medium to long term.

CRITICAL ACCLAIM: 91+ pts Robert Parker's The Wine Advocate, 90 pts Stephen Tanzer's International Wine Cellar, 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.





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