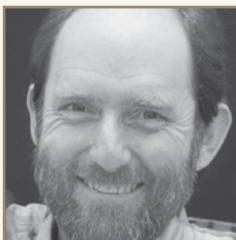


BROKENWOOD



2006 BROKENWOOD GRAVEYARD VINEYARD SHIRAZ

WINEMAKER: Iain Riggs
REGION: Hunter Valley
VARIETALS: Shiraz
MATURATION: American and French oak barriques
ALCOHOL: 13.5% alc/vol

BACKGROUND:

The jewel in Brokenwood's crown is the Graveyard Vineyard with its heavy clay soils producing low yields and intense flavors. First planted in 1968 using cuttings from mature vineyards in the area, the Graveyard vineyard was originally designated as a 19th century cemetery, although it was never used as such.

WINEMAKING:

A four-day cold soak took place prior to fermentation with hand plunging two times per day in small fermenters. The wine underwent malolactic fermentation in barrels – 80% French and 20% American, with 80% new oak.

TASTING NOTES:

The 2006 Graveyard Shiraz with its fragrant dark cherry, clove and sweet earth aromas combine with mocha and plum to create a beautiful, concentrated bouquet. Black currants, pepper and vanilla flavors are backed by fine tannins and a dry, cedar edge. Notes of dark chocolate, black pepper, and savory oak appear on the long, elegant finish. This wine will benefit from time in the cellar, evolving in complexity and fruit depth.

CRITICAL ACCLAIM:

94 pts Robert Parker's The Wine Advocate, 93 pts Stephen Tanzer's International Wine Cellar

ABOUT BROKENWOOD:

A benchmark Australian winery founded in 1970 by Sydney trio Tony Albert, John Beeston and Australia's leading wine critic, James Halliday, Brokenwood evolved from a weekend venture for these self-professed hobby winemakers into one of Australia's most reputable wine labels. With the appointment of winemaker, Iain Riggs, in 1982, the company extended its range to include the jewel of the Hunter Valley, Semillon and is known for producing one of the nation's most iconic single vineyard wines, The Graveyard Shiraz.



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