

innocent bystander



2010 INNOCENT BYSTANDER SHIRAZ

WINEMAKER: Steve Flamsteed & Phil Sexton
REGION: Victoria, Australia
VARIETALS: Shiraz (99%) Viognier (1%)
MATURATION: 16 months, 100% French (20% new)
ANALYSIS: 13.7% alc/vol | TA: 6.23 g/L | pH: 3.57

BACKGROUND:

The Sextons firmly believe that great wine at its best is like a fingerprint, inextricably linking the personality and mood of the land from which it has sprung. The fruit for this vintage of Shiraz comes from the Forest Hut Vineyard in the Pyrenees and Yarra Valley's Miller, Tarraford and Sexton Vineyards.

VINIFICATION:

Half of the fruit was destemmed into small open fermenters. The other half was fermented whole bunches. Pre-fermentation cold maceration was carried out for a period of five days. The mainly indigenous ferments were plunged and drained regularly. Some parcels had a post ferment maceration to soften tannins. Wine was then gently pressed to tank, settled and gravity drained to oak for malolactic fermentation and maturation.

TASTING NOTES:

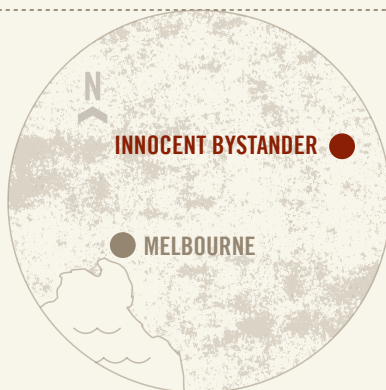
Aromas of five spice, campari, orange zest and juniper berries are supported by flavors of wild blackberries and raspberries and dark chocolate notes. The firm, bright tannins and brooding texture balance and carry the fruit through a long, savory finish.

CRITICAL ACCLAIM:

89 pts Stephen Tanzer's International Wine Cellar, 87 pts Wine Spectator

ABOUT INNOCENT BYSTANDER:

Phil Sexton relocated to the gravelly slopes of Victoria's Yarra Valley in the late 1990s. Beyond the pristine fruit of the Yarra Valley, he discovered numerous Central Victorian vineyards that inspired the Innocent Bystander range. These wines have a personality all of their own: distinctly regional, expressive and definitely not your run of the mill varietal blends.



REAL PEOPLE. COMPELLING WINES.

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