



Langhorne Creek, South Australia

P J's Shiraz 2007

Viticulture

2007 was a very dry growing season, the start of our drought and caused the vines to produce very low crops. Producing bunches with very small berries. The grapes were harvested at the optimum time to deliver the intensity of the fruit and varietal characteristics of Langhorne Creek Shiraz.

Winemaking

This wine was made as a small batch (9 tonne) in a open fermentor for 8 days. The staff called it the pot of black ink with a great floral aroma. It was pressed off skins into a combination of 50% American Oak and 50% French Oak Barriques. This wine remained in oak for 14 months maturation, gaining the layered complexity now evident in the finished wine.



Wine

PJ's Shiraz has all the elements of a quality wine - the presence and power of varietal fruit flavours combined with palate weight to provide depth and length of flavour.

The 2007 Shiraz is a very dark garnet colour. Aromas of red berries and plums with hints of varietal pepper make up this complex bouquet. The palate is well structured with rich sweet berries and plum fruit, integrated with fine tannins making this a rich full bodied wine.

Ready to drink now this wine will show development with aging in the bottle over the next 8 years.

James Halliday 90points

Silver Medal Adelaide Wine Show 2008

Silver Medal Royal Melbourne Wine Show 2008

PH 3.37 TA 7.3 Residual Sugar 1.3 sealed with screwcap

14 % ALC/VOL

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