



Langhorne Creek, South

Australia

P J's Shiraz 2008

Viticulture

2008 was better growing season, with even cooler days and nights right up to harvest. We picked the grapes at the optimum time prior to the extreme heatwave which occurred in 2008. The grapes show the varietal characteristics of Langhorne Creek Shiraz.

Winemaking

This wine was made as a small batch (10 tonne) in a open fermentor for 8 days. 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 2008 Shiraz is a very dark garnet colour. Aromas of red berries and plums with hints of varietal pepper make up this complex bouquet. There is a burst of berry and spice lingers on the palate. This wine has integrated its fine tannins, making this a rich well rounded wine.

Ready to drink now this wine will show development with aging in the bottle over the next 10 years.

James Halliday 95points wine Companion 2011

Gold Medal Royal Sydney Wine Show 2010

Silver Medal Royal Adelaide Wine Show 2009

PH 3.45 TA 6.6 sealed with screwcap

14.5% ALC/VOL

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