



## Langhorne Creek, South Australia P J's Shiraz 2009

### Viticulture

2009 was better growing season, with even cooler days and nights right up to harvest, although we had only minimal water for irrigation. To enable the balance of the vines the crop levels were very low, and the fruit had increased intensity of flavours.

### 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 30% American Oak and 70% 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 2009 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 8 years.

**James Halliday 94points wine Companion 2012**

**Bronze Medal Royal Adelaide Wine Show 2010**

PH 3.4 TA 6.9 Residual Shiraz 2.7g

sealed with screwcap

**13.5 % ALC/VOL**

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