



SRP
\$9.99

EXCELSIOR ESTATE

PADDOCK SHIRAZ 2005

VITICULTURAL PRACTICES

Varietal:	100% Shiraz (Syrah)
Appellation:	Robertson
Soil Type:	Calcareous clay
Age of Vines:	4-5 years
Trellising:	5 Wire Vertical Shoot Positioning
Yield:	10 tons/ha
Irrigation:	Drip
Picking Date:	Early March 2005
Grape Sugar:	25° B
Acidity:	4.5 g/l
pH at Harvest:	3.9



WINEMAKING PRACTICES

Fermentation Temperature: 32° C

Method:

The wine was fermented in stainless steel tanks for 6 days, with pump overs performed twice daily. The wine was pressed when dry and oak aged for 9 months.

Wood aging:

9 months in 80% French oak and 20% American oak.

TECHNICAL DETAILS

RS:	4.8 g/l	pH:	3.69
TA:	6.0 g/l	Alcohol:	14.5%

TASTING NOTES

This ripe, jammy Shiraz is bursting with juicy flavors of blackberry, cherry, licorice, and plum, with hints of vanilla, mocha, and Asian spice and subtle earthy undertones. A superb value, it makes an ideal mate for grilled meats, burgers, and short ribs.