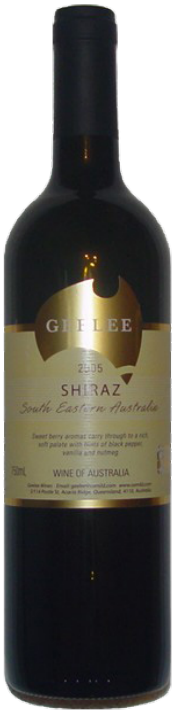
TASTING NOTE

Geelee - Gold Label

2006 Shiraz



Regional Source

A blend from two vineyards in the heartland of Australian wine-grape-growing.

Vintage Conditions

The grapes were harvested relatively early after a typical warm growing season which suits Shiraz. Fruit ripened well with good flavour development and showed good varietal character.

Vinification

The wine was fermented quite slowly at moderate temperatures in tanks with simultaneous exposure to oak.
These techniques helped retain the pronounced fruit flavours and complexity.

Winemaker Comments

Colour

Garnet ruby red

Nose

The bouquet has aromas of mulberries, red jam and mocha.

Palate

The palate is fairly sweet and shows soft round, supple glacé cherries and confectionery. It is a rich, medium bodied wine.

Wine Analysis

Alcohol	14.5%
Acidity	5.90 g/l
pH	3.50
RS	35 g/l

Peak Drinking

Anytime in the 2014 - 2024.

Food Matches

Excellent partner to spicy food.

www.geeleewines.com.au