



2008 MadFish Shiraz

Varieties

Shiraz

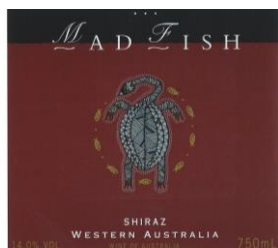
Region

Great Southern/
Margaret River

Alc: 13.8%

Residual Sugar: 0.4g/L

pH: 3.45



Technical Notes

Premium fruit from the Great Southern and Margaret River wine regions was especially selected for the 2008 MadFish Shiraz. The vintage produced Shiraz grapes with strong colour development, ripe flavour characters and a mature tannin structure. The warm, long, and dry growing season was the crucial element to the quality of the wines produced from this great 2008 vintage.

Once harvested, the grapes were then fermented in stainless steel tanks with traditional pump-overs carried out each day to aid fruit and tannin development. The parcels of fruit were then pressed to French and American oak barriques for 12 months maturation to encourage wine development and structural complexity. The use of French oak allowed for the integration of dusty savoury tannins, and the American oak introduced rich, toasted vanillin flavours.

Tasting Notes

A rich, dark, cherry red wine with great colour density. The wine displays aromas of black pepper spice, ripe plum compote, five spice powder and toasty oak. This full-bodied wine is driven by concentrated fruit flavours of chocolate and black morello cherries which are complexed by subtle savoury textures and fine, soft tannins.

Cellaring

Will drink well now and will develop complex aging characters of rich earth, leather and forest floor over the next 5 years.

