

Gartelmann “Diedrich” Shiraz 2006

TASTING NOTES

The Diedrich is our icon Shiraz, produced only in the best vintages. Carefully selected fruit from old, low-yielding vines is fermented at controlled temperatures for 8 days, followed by 18 months maturation in a combination of French and American oak barrels (30% new).

An impressive wine, showing great concentration and impeccable balance. A concentrated array of dark berry fruit aromas combine with classic spice and well integrated oak. Medium bodied, with fleshy ripe fruits on an elegant, persistent finish.

Cellaring: Drinking well now through 2016.

WINEMAKING

Crushed and destemmed, then given 24 hours cold-soak, prior to inoculation with a specially selected yeast. A total of 8 days on skins at 18°C - 25°C. Pressed to a mix of French and American oak barriques and hogsheads (15% new French and 15% new American) for 18 months. Egg white fined and given a light filtration prior to bottling.

VINTAGE

2006 was an outstanding season in the Hunter Valley. The spring weather at budburst and flowering was optimal and a good fruit set ensued. Some late Spring rains topped up the soil moisture levels. The summer was relatively mild, punctuated by a few hot days in early January when the temperatures topped 40°C. Good irrigation management and water retention via mulching kept the canopy and thus the fruit in good condition. Some late rain caused the harvest date to extend slightly.

TECHNICAL DATA

Region: Hunter Valley

Sub Region: Lovedale*

Vineyard: Gartelmann

Elevation: 120m ASL

Vine Age: 36 Years

Grape Varieties: 100% Shiraz

Vines per Ha: 2500

Pruning Method: Spur

Training Method: VSP trellis – 2 foliage wires

Harvest Method: Machine Harvested at night

Harvest Date: 20th February, 2006

Alcohol: 13.9%

Residual Sugar: 0.2 g/L

Titrateable Acidity (tartaric): 7.3 g/L

pH: 3.38

Volatile Acidity: 0.6 g/L

SO₂ post bottling (free/total): 30/84 ppm

Bottled: 24 September, 2007

Fining/Filtration: Egg white/30S Pad

Production: 315 dozen (750ml)



*Lovedale is a location, not a sub-region officially ratified by the Australian Wine & Brandy Corporation.

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