

# WINDOWRIE

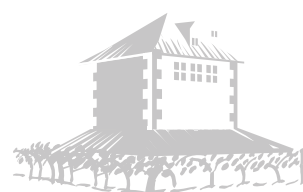
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FAMILY  
RESERVE



THE MILL

**DR**  
DEEP RIVER



THE MILL

## SHIRAZ

Vintage 2008

Region Cowra Central Ranges N.S.W. Australia

Grape Variety Shiraz

Oak Maturation 1, 2 and 3 year old American and French oak

Alcohol Content 14%

Release Date June 2010

Cellaring Potential 3 to 5 years

### Growing Season

Fruit for this wine was selected from Windowrie's old cattle yard block. The vines are 11 years old and are trained on a single wire V.S.P. The vines are carefully managed during the growing season, with 'Reduced Deficit Irrigatic' reducing berry size and maximising flavour intensity. The vintage was characterised by even and early ripening with harvest taking place on March 24th.

### Winemaking

We aim for a medium bodied style with our Shiraz - a wine you can enjoy upon release whilst also benefiting from short to medium term cellaring. Our emphasis is on producing a wine with full fruit flavours and balanced tannin. The Bordeaux red yeast was used and the wine fermented at 20 - 25°C. Fermentation took place in static fermenters and was gently pumped over three times a day in order to extract soft ripe tannins. The wine was then racked off lees and the various components blended to produce a classic regional Shiraz, well balanced with quality French oak.

### Tasting Notes

The Mill Shiraz displays varietal characters of plum, ripe cherry, pepper and sweet aromatic spice. The palate is medium bodied and beautifully balanced with a real generosity of flavour. Flavours of plum and dark berries, complemented with quality French oak and supple tannins, are trademarks of The Mill Shiraz. This is a wine of heritage that complements the Australian way of life; relaxing afternoons with laughter.

*Well made easy drinking Shiraz that represents good value*