

MILTON PARK

TASTING NOTES 2005 MILTON PARK SHIRAZ



VINTAGE	2005
HARVEST DATE	April 2005
BOTTLING DATE	February 2006
PH	3.57
TA	6.16
ALCOHOL	14.5%

2005 VINTAGE

2005 Vintage had a mild and long ripening season. These conditions favoured the accumulation of intense colour and flavours in the Shiraz grapes.

VINIFICATION

The grapes are crushed and destemmed into fermenters. Yeast is added immediately once in fermenter and the ferments are pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25 degrees Celcius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing. A small amount of American oak is used to increase complexity. The wine is bottled young to retain the intense upfront fruit characters.

COMMENTS

Med to deep red in colour. The lifted nose is fruit driven with expressive varietal characters of sweet blackberry and star of anise. The palate is soft and medium bodied but with a good concentration of flavour. The flavours are in the black fruits spectrum with plum and a hint of blackberry. The soft and velvety tannins complement the hints of buttery oak to give an added layer to the wine. The wine finishes long and clean.

100% Family Owned

Barossa Vintage Limited

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