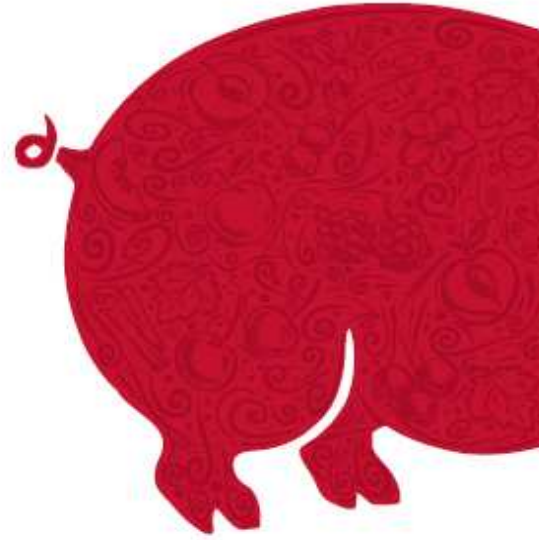


BIG SOFTY

Margaret River



As winemakers (The Swings & Roundabouts team), we look to take fruit from northern Margaret River vineyards predominantly around the Caves Road area, to develop a “softer, structured” palate from “big flavoured” fruit...or put another way...ensure this range of wines displays good fruit flavours without being jammy so that we have a drink that is easy & excellent with food.

For maximum drinking pleasure, we recommend throwing a reasonable piece of second hand comfy furniture onto the back veranda, sitting back and enjoying the best view possible.

2008 Shiraz

WINEMAKER'S NOTES

This wine concentrates on ensuring the palate is rich and full, but medium bodied and well balanced...less oak. There are seductive aromas of plum and black cherry with white pepper and spicy characters. The tannins are fine and the finish elegant and persistent.

TASTING NOTES

Colour: Bright and deep crimson red.

Aroma: A beautifully fragrant nose of black cherries and plums with savoury spicy characters.

Palate: Rich and full, yet elegant. The finish is long and dry with a spicy, cinnamon/nutmeg edge.

Food matching: Weber roasted lamb or beef.

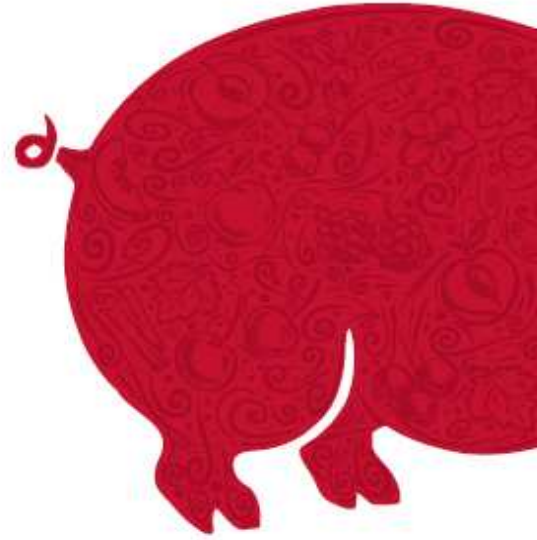
Cellaring: Enjoy now or cellar for 3 to 5 years for a full expression of the wine.

Alcohol: 14.0% **Standard drinks:** approx 8.3



BIG SOFTY

Margaret River



TECHNICAL NOTES

Region: Margaret River – Northern Margaret River Vineyards including Gunyulgup Estate and Wildwood Estate.

Vintage notes: An excellent red vintage in Margaret River with a warm spring, clear and warm summer and fine sunny autumn conditions which brought this variety to a perfectly resolved maturity.

Composition: 92% Shiraz, 8% Malbec

Winemaking: Our Shiraz grapes were harvested at optimum ripeness and crushed into open top fermenters for three day's maceration prior the addition of our naturally selected yeast strains. After seven days fermentation, the rough wine was pressed off skins and allowed to clarify naturally then run to a mixture of American and French oak barriques. The wine was matured at length in this oak and finally blended, fined and bottled, undergoing further bottle maturation prior to release.

pH: 3.52

Acidity: 6.35 g/l

Residual sugar: 1.0 g/l

Closure: Screwcap