

SOPHIE'S GARDEN  
PADTHAWAY SHIRAZ  
VINTAGE 2006

SOPHIE'S GARDEN IS BLENDED  
FROM OUR FINEST BARRELS OF  
PADTHAWAY SHIRAZ

COLOUR

Almost black to the core, with a  
purple rim.

AROMA

A vibrant and aromatic bouquet with  
lifted tones of raspberries, plums,  
roasted meats and hints of mint and  
cedar.

PALATE

Very powerful black fruits and dark  
chocolate flavours intermingled with  
an elegance that belies its powerful  
bouquet. The tannins are firm,  
balanced by the wines line and length  
- like structure. A wine of power and  
grace, that will reward over the  
longer term.

WINEMAKING

Crushed and fermented in 5-10  
tonne open top fermenters with  
regular pump overs; three daily  
during peak fermentation to extract  
colour and tannin. Following 7 to 14  
days of maceration the dry free run is  
drained to tank. The skins are then  
pressed and the pressings transferred  
to the same tank, the wine is then  
racked to barrel. Malolactic  
fermentation takes place in barrel.  
Minimal fining and unfiltered.

MATURATION

16 months in 23% new French oak  
hogsheads, 20% 1 year and the  
balance in a mix of 2, 3 and 4 year.

ANALYSIS

Alc 14.5%, pH 3.30, Acidity 7.1

CELLAR POTENTIAL

15+ years with ideal cellaring

REGION

Padthaway, in the South East corner  
of South Australia. Slightly cooler  
than the regions to its north, a  
Mediterranean climate with a  
maritime influence due to the  
absence of mountains.

“ QUALITY WITHOUT  
COMPROMISE... ”

