

SOPHIE'S GARDEN
PADTHAWAY SHIRAZ
VINTAGE 2005

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

COLOUR

Almost black at the core with a purple rim.

AROMA

A lively aromatic bouquet that resonates with cooler climate tones of aromatic spice and mint.

PALATE

The nose on this wine belies the palate. Behind the perfumed aromatic fruit aromas and clove, pepper spice is a powerful intense wine, rich and full bodied. Grainy but fine tannins mingle with the rich plum and blackberry fruit characters. One of the most distinctive wines in the Garden Series – often referred to as the 'dark sheep'!

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 non filtered.

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 15.2%, pH 3.47, Acidity 7.13

CELLAR POTENTIAL

10 to 12 years

REGION

Padthaway 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... ”