



Cooralook

A taste of the world in every glass



COORALOOK SHIRAZ 2007

VARIETY:	Shiraz
REGION:	Strathbogie Ranges and Mornington Peninsula
ALCOHOL:	13.5%
RESIDUAL SUGAR:	0.31g/l
PH:	3.56
TITRATABLE ACIDITY:	6.2g/l
BARREL AGING:	8 months 4 y.o. French Oak (25%)
HARVEST DATES:	25th February 2008 - 26th March 2008

2007 GROWING SEASON

The 2006/2007 growing season was yet another relatively dry winter which meant that water storages were low and that timely water applications later in the season would be of critical importance. Some spring rains and above average temperatures early in the growing season assisted in an even budburst and excellent shoot growth development, enabling fruit to ripen effectively.

VINEYARDS & WINEMAKING

VINTAGE

The growing season in Southern Victoria started with average winter rain in 2007 which then gave way to a dryer than normal spring.

WINEMAKER'S NOTES

Deep Ruby with a Brilliant Purple Hue this lovely intense Shiraz fruit leaps from the glass. Dark berry fruit, spice and cloves are dominate. There is complexity already evident on this brooding young wine with underlying scents of pepper, provincial herbs and classy French oak.

The 2007 Cooralook Shiraz embodies the affinity between the Heathcote region and the Shiraz grape. The palate is loaded with dark fruited intense Shiraz flavors and illustrates why this wine is so special. Lush ripe sweet berries are followed by subtle nuances of spice and toasted oak.

Chief Winemaker – Tom Carson