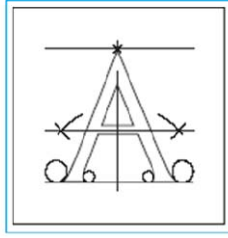


AMICUS WINES
2005 ADJENDA RESERVE SHIRAZ



Langhorne Creek, South Australia

Winemaking Notes

The fruit for the Adjenda Reserve Shiraz is sourced from the old flood plain region of Langhorne Creek. The soil of this lower lying area is darker and richer due to its alluvial origin.

The 2005 Vintage was characteristically dry, with mild temperatures through mid to late summer allowing for small berries within intense color and flavor and high levels of ripe skin tannins.

After gentle crushing, the must was pumped into traditional open fermenters with twice daily pumping over and hand plunging. Fermentation continued at up to 30 degrees Centigrade ensuring optimum extraction of long chain, soft tannins.

Approximately 25% of the wine was run off skins to complete fermentation in new French Oak. The remaining wine received additional maceration to extract further ripe tannins from the skins.

Finally, the wine was racked off skins into settling tanks before being aged in 70% new French Oak and 30% one year old American Oak for 18 months.

Technical Notes

- Age of Vines: 50 – 65 years old
- Yields per acre: 1.5 Tonnes
- Location: Langhorne Creek, South Australia
- Baume at Harvest: 14.5 degrees Be
- Oak Treatment: 70 % new French Oak; 30% one year old American Oak for 18 months
- Residual Sugar: 1.77g/L
- Alcohol: 14.5% v/v