



Hundred Tree Hill

2005 Hundred Tree Hill Shiraz

Variety: 100% Shiraz
Region: Pyrenees Ranges, Victoria, Australia
Style: Intensely colored, savory style Shiraz

Tasting Note

Reflected in the rich ruby color, the 2005 Shiraz has a complex bouquet of eucalyptus, cinnamon, and clove spices with an explosion of rich ripe mulberries. This extends to the palate which is elegantly dry, with a pleasing weight of spiced fruit and mulberry overtones. It finishes with good length, subtle acid, and subtle oak flavors

Viticulture

The vineyard is dry grown and sustainability practiced. While organically farmed, it is not certified. The age of the vines are 35 years old. Vintage came earlier with grapes being picked in April, with reduced crops due to the persistent drought conditions. The soil that the Shiraz grows on is, a rich red clay subsoil with reef of quartz and a sandy loam cover.

Winemaking

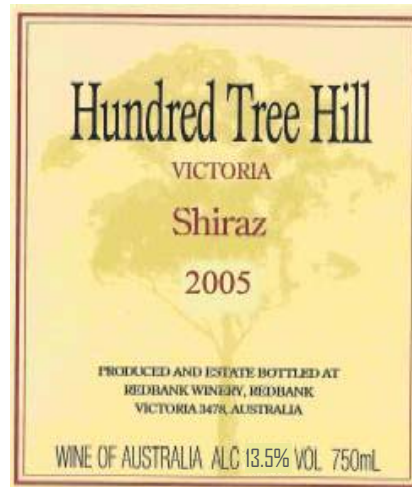
The fruit was handpicked, which is then destemmed and crushed into an open vat for fermentation lasting from five to eight days, during which it is plunged two to three times a day. It is then small basket pressed, settled, and racked in American oak puncheons (475L) for 20 months. Only 10% of the oak is new with the rest being 2 and 3 year old oak.

Cellaring

The 2005 Shiraz is drinking well now and will continue to cellar well through 2012.

Technical

Alcohol	13.5%
pH	3.66
Titrateable Acid	6.3g/L
Residual Sugar	0.2g/L



*For more information about Hundred Tree Hill Wines,
please visit www.sallyspaddock.com.au*

*For more information about the Wine Angel Portfolio please visit www.wine-angel.com or
contact Laura Robinson at 646-351-9415 or laura@wine-angel.com*