

Geoff Merrill

Henley

2005 SHIRAZ

Henley is a strict barrel selection of our best of vintage McLaren Vale Shiraz and is named in honour of Geoff's Grandfather, who passed away at the ripe old age of 102. This wine is the best of the best of our McLaren Vale Shiraz and only 10 barrel of the Vintage are set aside for Henley.

WINEMAKERS NOTES

The colour shows wonderful depth and intensity for its age.

The aroma is generous and inviting and very characteristically McLaren Vale. Bright berry fruits marry well with the toasty French oak and myriad of aromas beginning to develop as the wine matures. The palate is full flavoured yet shows restraint. Fine powerful tannins come forward as the ripe fruit flavours subside revealing the distinctive and elegant structure beneath. Truly a wine to be savoured as time in the glass reveals more layers and hidden secrets.

After approximately 15 months in French oak we do a series of tastings to first select the best batches of Shiraz from the vintage, then we re-sample and taste every individual barrel from the selected batches to make first the Henley Shiraz and then the Reserve Shiraz. Geoff Merrill and Scott Heidrich (Senior Winemaker) take part in the sensory evaluation of each barrel to determine which particular barrels make the Henley grade. Once the barrels are determined, the blend is carefully made in the cellar and refilled into the very best French oak barrels we have for further maturation.

VINTAGE INFORMATION

Overall we regard 2005 as a very good vintage.

Abundant winter rains ensured adequate soil moisture for the summer ripening period ahead. This meant very healthy vines with good canopies. The summer turned out to be reasonably mild, which meant optimal ripeness temperatures brought the harvest forward by about two weeks. Red wines from 2005 vintage typically show very good varietal characters with well balanced tannins and acid.

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety 100% Shiraz

Growing Region 100% McLaren Vale

Harvest Date April 2005

Oak Handling 34 months in French Oak

14.5% alc, T/A 7.0 g/l, pH 3.34, R/S 3.1g/l