

Ram's Leap

The vineyard is planted on the virgin soils of a 2000 year old river bed, rich in alluvial deposits. Situated on the McLaughlin's 4th generation outback sheep station, the vines are maintained on a chemical free basis. Sheep play a crucial role in the vineyard for weed control.

2007 Shiraz

Low yield intensity and hallmark eucalyptus. American oak adds dark chocolate complexity to the plush blackcurrant palate.

Vineyards:

100% Canonbah Bridge vineyard, Western Plains, NSW
The fruit is picked at a low yield of 2 tonnes to the acre.

Winemaking:

The Shiraz is fermented with a Rhone yeast at 28-30 degrees Celsius. After an extended time on skins the (14 days) the wine is left to mature for 12 months in 2-3 year old American oak.

Technical Details:

Varietals – 100% Shiraz
Bottling date: November 2008
pH: 3.54
Residual sugar: 4.9g/L
Alcohol: 14%

Tasting Note:

Intense dark cherry red in colour. The nose hints of white pepper and attractive summer fruit. The palate – vibrant blackcurrant and mulberry flavours. A well-balanced finish with chocolate overtones developed from maceration with American oak.

Cellar potential:

Now up to 8 years.



www.ramsleap.com

