



MAVERICK

Hand-crafted Barossa Wines

Maverick 2006 Trial Hill Shiraz

Tasting notes

Vintage: 2006

Region: Eden Valley

Grape Varieties: Shiraz

Alcohol: 14.7 v/v

Total Acidity: 6.96 g/L

pH: 3.39

Quantity: 520 cases

Winemaker: Ronald Brown

Food Suggestions: Perfect with beef, lamb, game and strong cheese

Description:

The 2006 Trial Hill Shiraz displays all of the hallmarks of the cooler Eden Valley. Dark berry fruits, spice and savoury nuances are supported by lifted, smoky spicy vanillin oak. A great example of a full-bodied cooler climate Shiraz.

Colour: Deep garnet red with inky magenta hues.

Bouquet: A complex amalgam of mulberry and maraschino cherries. Violet notes and exotic spice lie above darker licorice and savoury nuances. Eighteen months maturation in new and conditioned French oak barriques provides a subtle infusion of smoke and spice notes to complement the dark fruits.

Palate: Elegant and focused. Firm, fine velvety tannins characterize the palate resulting in great texture and structure. Dark berries, cocoa and spice combine with violet notes and smoky vanillin oak to produce a wine of great balance and depth of flavour.

Vineyard and vintage comments:

Maverick's 1.6 hectare Trial Hill Shiraz vineyard is situated on a North-facing slope high in the Eden Valley and is perfectly situated for the production of high quality cool climate Shiraz. The 2006 growing season was characterized by above average spring rainfall and cool temperatures. Intense colour and mature tannins profiles are characteristic of vintage 2006. Fruit was harvested in early-April and fermented in small, open top fermenters. After pressing, the wine was matured in new (43%) and conditioned (57%) French oak barriques for 18 months.

