



MAVERICK
Hand-crafted Barossa Wines

Maverick 2006 Greenock Rise Barossa Valley Shiraz

Tasting notes

Vintage: 2006

Region: Greenock

Grape Varieties: Shiraz

Alcohol: 15.0% v/v

Total Acidity: 6.36

pH: 3.51

Quantity: 400 cases

Winemaker: Chris Taylor, Ronald Brown

Food Suggestions:

Description:

The 2006 Greenock Rise Shiraz displays the classic hallmarks of the warmer Greenock sub-region of the Barossa Valley. Deep red berry fruits, spice and chocolate nuances are supported by lifted, smoky spicy oak. A great example of a full-bodied Barossa Valley Shiraz.

Colour: Deep garnet red with brick red hues.

Bouquet: Powerful and opulent with ripe red berry fruits. Spice, plums and cocoa combine adding additional layers of complexity. Maturation in new and conditioned French and Hungarian oak barriques provides a subtle infusion of smoke and spice notes to complement the dark fruits.

Palate: Beautiful fleshy berry fruits gift-wrapped in velvety, fine coating tannins. Powerful and textured, the palate shows great concentration and length with deep red berries, dark chocolate and spice on the finish.

Vineyard and vintage comments:

Maverick's Greenock Rise vineyard is planted predominantly to Shiraz – a variety which thrives on the deep red loams and warm climate of this sub-region. Two small Old Vine Shiraz blocks planted in ca. 1950 form the base of this wine. The 2006 growing season was characterized by above average spring rainfall and cool temperatures. Warmer weather in February led to rapid ripening and onset of harvest. Intense colour and mature tannin profiles are characteristic of vintage 2006. Fruit was harvested in early-March and fermented in small, open top fermenters. After pressing, the wine was matured in new (43%) and conditioned (57%) French and Hungarian oak barriques for 18 months.