



THE*SHIRAZ

2005 SOUTH AUSTRALIA

Jazz Wines The*Shiraz is a showcase for food friendly Australian Shiraz - ripe, and full, yet soft, silky and balanced. First produced in 2005, The*Shiraz is the debut release from Jazz Wines, a new company with a vision for promoting Australia's great Shiraz wine making talents and diverse regional styles.

The*Shiraz is a multi-region ensemble, with the Barossa Valley and McLaren Vale representing the major proportion of the fruit for this vintage.

Best served: In the company of good friends, at home or in your favourite restaurant, in the glassware of your choice. Serve at a cool room temperature with red meats, poultry, game, hard cheeses, robustly flavored vegetable dishes and sea food of your choice, not just big red peppery meats

Vineyard Region: Barossa Valley, McLaren Vale, Clare Valley, Langhorne Creek

Vintage Conditions A well balanced season in South Australia, with more rainfall during the early growing season than usual and a dry harvest period. Low to average crops of the desired small berried bunches were achieved. The 2005 vintage is one to watch.

Grape variety Shiraz

Maturation: This wine was matured for 9 - 12 months in a mix of new and used French and American barrels.

Wine Analysis Alc/Vol: 14.5%
Acidity: 6.4g/L
pH: 3.54

Last Tasted 19.11.07

Peak Drinking Now to 2020



Winemaker comments by:

Corrina Rayment


Colour: A rich and deep purple core.

Nose: The nose is a complexity of sweet fruits with accents of vanilla and a spiciness reminiscent of clove, nutmeg and, or allspice.

Palate: The palate is rich and savory exhibiting a full-bodied density that is soft, silky and sultry on the palate, while hints of licorice and chocolate develop and linger in the mouth. There is additional complexity and length of full-bodied flavors coming from the fruit and oak tannins, which integrate with the high quality oak aromas.

The wine achieves a balance that enhances a wide variety of culinary experiences. The 2005 vintage conditions were very good and set a benchmark for future vintage releases from Jazz Wines




 WINES
Jazz™ notes
05 17735

BOTTLED February 26, 2007

VARIETY SHIRAZ

WINEMAKER Corrina Rayment offers you this unique wine bringing together award winning talent, heritage and passion.

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SIGNIFICANT APPROVAL Corrina Rayment

TASTE & TONE Flavorful balance ensuring fruit flavors are prominent, complemented by subtle chocolate and pepper nuances. Full bodied with a long smooth finish.

ORIGIN 100% South Australian, from the preeminent regions of Barossa, McLaren Vale, Clare Valley & Langhorne Creek. Estate grown grapes from premium vines.

COMPOSITION Made utilizing traditional fermentation methods, with 9-12 months in a mix of new & aged French & American oak. Blended from finished wines for a unique structure & complexity.


ACCESSIBILITY Ready for immediate enjoyment. Structured for full maturation in 3-10 years from vintage.


SERVICE Extraordinary taste exploration on its own. Enjoy chilled or at room temperature. Enhances experiences of flavorful dishes, spiced vegetables, pastas or meats.

PRODUCER'S LIMIT No more than 6 months production for the single vintage with 100% commitment to wine lovers.

SIGNIFICANT ADDRESS Please visit us at jazzwines.com




 WINES
Jazz™ winemaker notes



WINEMAKER Corrina Rayment

VARIETY Shiraz

VINTAGE A well balanced season in South Australia, with more rainfall during the early growing season than usual and a dry harvest period. Low to average crops of the desired small berried bunches were achieved. The 2005 vintage is one to watch.

FRUIT The majority of the fruit was sourced from the Barossa Valley, with a large component from McLaren Vale, and small components from Clare Valley & Langhorne Creek family vineyards. The tight, small-berried bunches were at optimum maturity when picked resulting in very good quality levels.

VINIFICATION Traditional techniques were employed ensuring that the fruit was minimally handled. Fermentation took place during a 7-10 day maceration. Pumping-over and plunging of the skins was employed to enhance the concentration and flavor. Furthermore, pressings were added back to free run upon draining while oak contact involved 9-12 months aging in a mix of new and used, French and American barrels.

STYLE The wine was made to exhibit a rich and savory style, highlighting the sweet berried flavors of the Shiraz grape while the nose is sweet and spicy. There is additional complexity and length of full-bodied flavors coming from the fruit and oak tannins, that intergrate with the high quality oak aromas.

Welcome to keep as reference

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