

 WINES
Jazz notes

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BOTTLED February 26, 2007
VARIETY SHIRAZ
WINEMAKER Corrina Rayment offers you this unique wine bringing together award winning talent, heritage and passion.



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




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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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