

# TAYLORS®

## Tasting Notes



Eighty Acres Shiraz Viognier 2006

TAYLORS®



CLARE VALLEY

SHIRAZ VIOGNIER

750mL

<b>REGION</b>	Clare Valley
<b>COUNTRY</b>	Australia
<b>VARIETAL</b>	Shiraz (94%) Viognier (6%)
<b>PACKAGING</b>	6 x 750ml bottles
<b>ALCOHOL</b>	14.5 % v/v
<b>PH</b>	3.51
<b>ACID</b>	6.28 g/l

### DESCRIPTION

Eighty Acres is a range of wines that is refreshingly down to earth. In South Australia the best land for grape growing was originally sold in eighty acre blocks. In 1969 our grandfather Bill Taylor planted our first eighty acres of vines in some of the best terra rossa soil in the Clare Valley and named the block "Eighty Acres". The soil from the block features on the front label.

The fruit for this vintage of wine was picked at night and early in the morning to retain the fresh varietal flavours. Harvest commenced in early March and was completed by early April. The aim is to produce a true Rhone style of this classic blend. The berries were destemmed and then the juice was pressed out to a mix of Vinimatic and static fermenter. A warm, controlled co-fermentation (Shiraz and Viognier), was carried out using select yeast strains that highlighted different varietal characteristics. Afterwards, the wine was filled to a mixture of French and American oak barrels for malolactic fermentation. Post MLF, the wines are blended and fined – minimal filtration is utilized prior to bottling.

### WINE COLOUR

Dark red with a slightly purple hue.

### WINE BOUQUET

This wine has an overt lifted aroma of black berry fruits, plums, licorice and subtle apricots. Underlying aromas of vanilla, cinnamon, dark chocolate, violets and cedar add to the complexity of the aroma.

### WINE PALATE

The wine is medium bodied – rich and smooth with delicious flavours of juicy plums, blackberry, licorice and subtle spicy apricot. This is a well integrated and balanced wine with grainy, textured tannins which persist well after the wine has been finished.

### SUGGESTED FOOD MATCHING

Try it with gourmet pizza or spicy chorizo sausage.

### CRITICS NOTES

"Bright colour; attractive lifted red berry fruits with some spicy notes with some vanilla oak; fine tannins. **89 points.**" James Halliday, Aust Wine Companion 2009

"A delicious wine with very wide appeal in a label gaining popularity as Eighty Acres... A lovely wine, ready now with a long future." Peter Saunders, F&B Behind Bars, Sept 2008.

"This adventurous blend of shiraz and viognier is part of a new wave of unique Australian red wines. The addition of a small amount of the aromatic white grape, viognier, softens and lifts the spiciness of the red. A bouquet of blackberries, plums and licorice add to the perfume. Needless to say, this shiraz viognier tastes great and is top value for money." Best Buy. Joelle Thomson, MiNDFOOD, Oct 2008.

"Fast becoming a personal favourite in the Taylors range, this shiraz viognier has intense blackberry fruit lifted by aromatic spice making it tops with Peking spare ribs." Angus Hughson, Herald Sun (Aus), 6 Aug 2008.

### AWARDS TO DATE

- 2008 San Francisco International Wine Competition ~ **GOLD MEDAL**
- 2008 International Wine Challenge ~ Silver Medal
- 2008 Shanghai International Wine Challenge ~ Silver Medal
- 2008 Japan Wine Challenge ~ Bronze Medal

### CELLARING NOTES

The wine can be enjoyed now but will benefit from careful cellaring up to and possibly beyond 2015.