



CHOVIN ESTATE

2009 CHOVIN ESTATE CENTENNIAL SHIRAZ

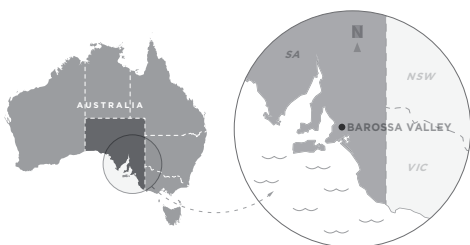
REGION AND YEAR

Barossa Valley

Harvest Date: 2009

Bottling Date: 07/2016

Closure: Cork



SENSORY

Colour: Brick red with brown hues.

Aroma: Mixed dark fruits, spice and cedar notes.

Palate: Full bodied soft silky tannins with hints of mushroom, leather, mulberries and truffle. Bright and elegant acidity with persistent flavour and length.

CELLARING

20-30 years

FOOD PAIR

Hearty Meats

ANALYSIS

Alcohol	16% v/v
RS	0.6g/l
PH	3.36
TA	7.3g/l

Limited 1500 bottles were produced for 2009 vintage.

OVERVIEW:

The fruit from these old bush vines are some of the oldest in the world. Add to this the Barossa Valley's reputation as one of the leading regions for this variety and you have some of the most unique fruit from which to produce this truly stunning wine. The palate shows a hugely complex flavour profile befitting of its pedigree with characters of black fruits, dried herbs, pepper and leather just beginning to appear. It has a lovely, savoury minerality that gives it elegance, despite its power. The overall impression is quite a savoury one though, with a beautiful structure, and again this wine lingers beautifully on the after palate.

WINEMAKING NOTES:

The grapes are handpicked from a small vineyard of vines over 100 years old in Barossa Valley, the most famous wine region in Australia. These vines are very rare and unique with very small volume of production, and which cannot be found in old world. Following fermentation, the wine is pressed, and transferred to a combination of new (70%) and old (30%) French oak puncheons for 24 months before it is carefully selected for the final blend.

