



Modern Classics Of The McLaren Vale



2005 O'Aristocratis Sparkling Syrah

Our Vineyards

All fruit for our reds comes from our stunning 64 acre vineyard, located at the bottom of McLaren Vale, just 2km away from the coast of the Gulf St Vincent. The steep southerly aspect protects the vines from the intense afternoon sun and allows the entire vineyard to enjoy the cooling sea breeze that comes in from the south west. With one of the coolest vineyard sites in the Vale we are able to produce elegant wines that balance rich primary fruit flavours with the characteristic earthiness and minerality associated with the region.

The vineyards are planted exclusively with Shiraz and Cabernet Sauvignon grapes - our sole objective is to produce the best possible wines that reflect our unique vineyard site.

Winemaking Notes

This wine is made with small parcels of our premium Shiraz. After undergoing the same oak treatment as our flagship Syrah, the Methode Traditionelle is applied to create its delicate lifted, sparkling character. The wine is left on its lees for a period of 3 years before being disgorged and re-corked.

Vintage Overview

The 2005 summer was exceedingly cool with unseasonal rainfall in February. The ripening continued steadily through autumn until picking in late April. As fine weather continued through the autumn the vintage came to a very quick close. Varietal characters were very strong and overall assessment was extremely high.

Tasting Notes

Take a small parcel of our top flight Shiraz, treat it to the famous Methode Traditionelle made famous by the great champagne houses, and you get a decadently rich Sparkling Syrah worthy of gracing the most exclusive of occasions. Best poured cold it exhibits plum and berry fruit flavours with notes of pepper and savoury spice to round it out, creating a sumptuous, Christmas cake style richness. This is our homage to sheer opulence and luxury for the times when only the very best will do.

Technical Details

Region (GI):	McLaren Vale
Varietal Composition:	100% Shiraz
ALC/VOL:	14.5%
PH:	3.39
Acidity:	7.1 g/L
Residual Sugar:	13.3 g/L

