

# Mackereth House Wines

## HORATIO 2008 Shiraz

### Vintage notes

2008 was one of the best years of the decade. Winter and spring rains recharged the subsoil moisture levels, and fine weather during flowering facilitated good fruit set. The summer ripening period was generally mild with below average temperatures so that the grapes could ripen slowly thereby maximising flavour development.

### Winemaking

Selected parcels of fruit were fermented in both large above ground static and traditional open top fermenters. Fermentations on skins over 7 to 10 days using a variety of yeasts, including Rhone 2323, AWRI 350 and VQ15 to increase fruit vibrancy and complexity between each of the components. MLF was encouraged on skins and completed in tank prior to aging in the old and new French, American and Hungarian hogsheads. The parcels were carefully blended to accentuate the Pyrenees terroir and the wine's spicy cool climate origins.

### Tasting notes

The 2008 Horatio Shiraz is a vibrant & elegant wine, with intense red berry & plum fruit notes with dark spice & toasted oak complexity. Celebrating the new wave of cool climate Shiraz wines with elegance and finesse, the 2008 Horatio Shiraz is brimming with fresh red berry white pepper and blood plum flavours & aromas. The palate is generous, soft, seamless and smooth with fine tannins and lingering cedar spice notes.

### Technical details

Shiraz	Picked at 12.5 – 13.5 Baumé
Alcohol	13.0 %
pH	3.60
Titrateable acid:	6.15 g/l
Cellaring:	Now to 10 years.
Serving temp:	Room temperature 16° - 18° Celsius

**Awards:**                    **2 Medals**

