

# TASTING NOTES

## 2007 MIRO



### GRAPES

73% Grenache & Carinena  
27% Shiraz & Cabernet Sauvignon

### DISTRICT OF ORIGIN OF GRAPES

Priorato, Spain

### VINIFICATION

Hand plunged 4-5 times a day in open fermenters, pressed out using both a wooden basket press and airbag press, then left to settle overnight before transferring to barrel.

### OAK MATURATION

12 months in barrel, 30% new French oak and 70% older French oak.

### ANALYSIS

Alcohol 14.5%  
pH 3.36  
Acid 6.5g/L  
Sugar <1.0g/L

### COLOUR

Burgundy red.

### NOSE

Intense lifted nose of cherry relish, black forest cake and chocolate covered licorice.

### PALATE

Chocolate covered licorice on the palate. The wine is plush and flows beautifully with fine tannins, good acid and flavour balance, great structure and length.

### FOOD MATCH

Caramelised honey roasted rack of lamb with a chilli infused reduction sauce.

### WINEMAKERS COMMENTS

Each individual vineyard and in some cases, varieties within the vineyards, were vinified separately and matured in separate parcels before being carefully selected for the final blend. Individual barrel selection was also used to bring complexity, balance and structure to the wine.

Both older bush vine grenache and carinena as well as younger trellised syrah and cabernet are included in this blend. The older vines are all dry grown while the younger vines have access to irrigation which until recently was banned in Spain.