



## Ad Hoc

### 2005 Middle of Everywhere Shiraz

*"Shiraz from the Middle of Everywhere"*

**Winemaker**

Larry Cherubino

**Vineyard**

Year Planted	Acacia
Location	1997
Vines per Hectare	Frankland River
Irrigation	1800
Clone/s	Yes
Rootstock	Unknown
Aspect	Own
Soils	Northern
	Deep Gravels over clay

**The Vintage**

Conditions leading up to the 2005 vintage were dry with below average rain falls in the spring. A very cool dry ripening period resulting in the late harvesting of fruit with ripe seeds and tannins

**The Winemaking**

Fruit was de-stemmed only and fermentation was carried out after 2-3 days of pre-fermentation, cold maceration. Held on skins for 7-12 days the wine was pressed to 30% new and 2-year old French oak. The wine was prepared for bottling after 11 months to preserve freshness and intensity of fruit.

**The Wine**

Blueberry, dry cherries and subtle spices are the major hallmarks of Frankland River Shiraz. The tannins are gentle with persistence supporting the acidity and oak.

**Drink With:**

Roast Lamb and mild cheeses.