

RISING DUST

2006 RISING DUST AMPELON SHIRAZ

BACKGROUND

The Rising Dust label was developed through reflection upon the natural working environment of the mallee horticulturalist and vigneron. Its unique meteorological weather patterns and stunning landscapes were seen as a basis upon which to promote our regions winemaking individuality.

RISING DUST SHIRAZ

INTRODUCTION

This shiraz was sourced from premium low yielding grapes on the Ampelon vineyard.

A rich, full bodied, powerful and very smooth shiraz with plenty of juicy black and red berry fruit flavours.

This wine is ideal for those who like a big bold red to enjoy on its own or perfect for full flavoured dishes.

VINTAGE CONDITIONS

The season experienced mild temperatures with average rainfall in the winter and spring. This contributed to steady ripening, enhancing excellent varietal characters to be developed.

SUGGESTED FOODS

Roast beef, lamb shanks or pizza.

CELLARING

Now – 2 years.

WINEMAKER: Bob Shields



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