

# RISING DUST

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## BACKGROUND

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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.

## 2006 RISING DUST SHIRAZ

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### INTRODUCTION

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The Shiraz was sourced from premium low yielding grapes, where subtle oak integration has produced fruit driven characters.

This Rising Dust Shiraz has a vibrant dark crimson colour that leads the nose to smells of spice & blackberry fruit aromas. With a ripe medium bodied palate of plum and berry fruit & a hint of dark chocolate. The finish is long, creamy & with fine firm tannins.

### VINTAGE CONDITIONS

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The 2006 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

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Roast beef, bbq meats & spicy thai food.

### CELLARING

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This wine is delicious now and will continue to improve with medium term cellaring over 3-5 years.

**WINEMAKER:** Bob Shields

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