



JIMBOUR

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LUDWIG LEICHHARDT RESERVE SHIRAZ 2007

WINE STYLE:	full bodied dry red
VINTAGE:	2007
GRAPE VARIETIES:	shiraz (94%), viognier (6%)
GROWING REGION:	estate grown –Jimbour Darling Downs
TECHNICAL DETAILS:	14.5% alcohol, pH 3.48 acidity 6.1 g/l, sugar 2.5 g/l
OAK TREATMENT:	twelve months in second use Allier French barrels
APPEARANCE:	medium cherry-red, purple
NOSE:	richness, blueberry fruit, licorice, cedary oak complexity
PALATE:	rich entry, mocha and spice fruit, good richness, and tannin depth, has some understatement,
CELLARING:	drink now, savoury texture, aging potential 3-5 years
CLOSURE:	antique green premium burgundy, screw cap
WINEMAKERS: COMMENTS:	harvested late in the season-April after applying a technique called summer pruning. In November the entire crop is removed by pruning, the vine grows a second time, giving a lighter crop of lower temperature- ripened grapes with subtle nuances of spice and blueberry. Fourteen shiraz rows were pruned this way and harvested in late autumn
SERVE:	best 16-18°C, no breathing
FOOD:	rich red meat dishes, char grilled rib eye or similar sumptuous meats
TASTED:	Peter Scudamore-Smith MW July 2008



Jimbour Wines

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