



Taste and Label Specifications

Cypress Post 6000 Syrah 2006

WINE STYLE:	medium bodied dry red table wine
GRAPE VARIETY:	shiraz
VINTAGE:	2006
GROWING REGION:	Granite Belt, single vineyard
TECHNICAL DETAILS:	alcohol 13.5%, pH 3.67, acidity 6.8 g/L, sugar 3.4 gm/L, volatile acidity 0.67 g/L
OAK TREATMENT:	unoaked, stainless steel aged
APPEARANCE:	medium, purple red
NOSE:	reeking of ripe fruits, juicy fruits, spice and blueberry
PALATE:	soft entry, fruit intense, easy finish flavoured by cool climate mint and spice
CELLARING:	not recommended, drink now to 2 years
CLOSURE:	antique green claret, silver screw cap
WINEMAKERS COMMENTS:	wine made from young vines, hence the exuberance, the grapes had a long hang time to accentuate the juicy ripe and forward flavours, an uncomplicated fruit style
SERVE:	12-18 degrees C, chilled gives it freshness
FOOD:	spicy foods, curries and laksas, match with Asian and Middle East dishes or design your own Thai salads
PRODUCTION:	150 cases
TASTED:	Peter Scudamore-Smith Master of Wine October 2006